



This is a digital copy of a book that was preserved for generations on library shelves before it was carefully scanned by Google as part of a project to make the world's books discoverable online.

It has survived long enough for the copyright to expire and the book to enter the public domain. A public domain book is one that was never subject to copyright or whose legal copyright term has expired. Whether a book is in the public domain may vary country to country. Public domain books are our gateways to the past, representing a wealth of history, culture and knowledge that's often difficult to discover.

Marks, notations and other marginalia present in the original volume will appear in this file - a reminder of this book's long journey from the publisher to a library and finally to you.

Usage guidelines

Google is proud to partner with libraries to digitize public domain materials and make them widely accessible. Public domain books belong to the public and we are merely their custodians. Nevertheless, this work is expensive, so in order to keep providing this resource, we have taken steps to prevent abuse by commercial parties, including placing technical restrictions on automated querying.

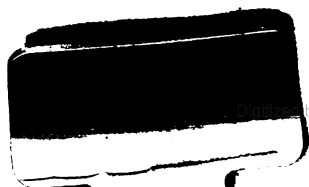
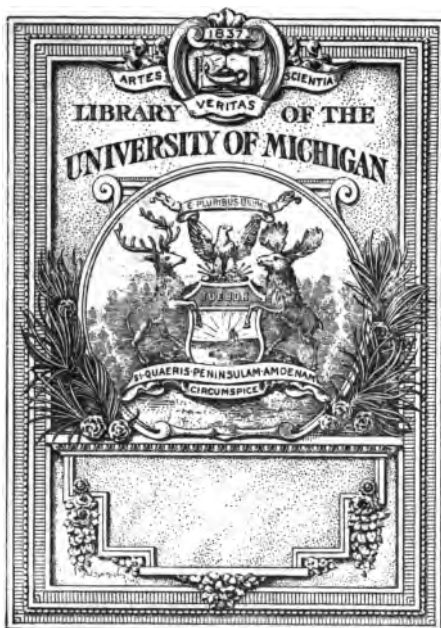
We also ask that you:

- + *Make non-commercial use of the files* We designed Google Book Search for use by individuals, and we request that you use these files for personal, non-commercial purposes.
- + *Refrain from automated querying* Do not send automated queries of any sort to Google's system: If you are conducting research on machine translation, optical character recognition or other areas where access to a large amount of text is helpful, please contact us. We encourage the use of public domain materials for these purposes and may be able to help.
- + *Maintain attribution* The Google "watermark" you see on each file is essential for informing people about this project and helping them find additional materials through Google Book Search. Please do not remove it.
- + *Keep it legal* Whatever your use, remember that you are responsible for ensuring that what you are doing is legal. Do not assume that just because we believe a book is in the public domain for users in the United States, that the work is also in the public domain for users in other countries. Whether a book is still in copyright varies from country to country, and we can't offer guidance on whether any specific use of any specific book is allowed. Please do not assume that a book's appearance in Google Book Search means it can be used in any manner anywhere in the world. Copyright infringement liability can be quite severe.

About Google Book Search

Google's mission is to organize the world's information and to make it universally accessible and useful. Google Book Search helps readers discover the world's books while helping authors and publishers reach new audiences. You can search through the full text of this book on the web at <http://books.google.com/>

B 452783



HD
9000.9
.46
I3

COMPLIMENTS OF
ALFRED H. JONES,
Ill. State Food Commissioner.

Dep. Dir.
D. of D.

FIFTH ANNUAL REPORT

OF THE



State Food Commissioner

OF

ILLINOIS

1904

ALFRED H. JONES

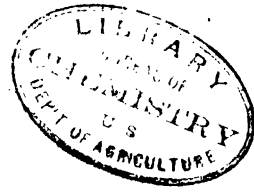
State Food Commissioner, 1623 Manhattan Building, 315 Dearborn Street
CHICAGO



SPRINGFIELD:

ILLINOIS STATE JOURNAL CO., STATE PRINTERS

1905



LETTER OF TRANSMITTAL.

MANHATTAN BUILDING, CHICAGO, Jan. 1, 1905.

To His Excellency, RICHARD YATES, Governor of the State of Illinois:

I have the honor, in compliance with chapter 127, laws of 1899, creating the department of the State Food Commissioner, etc., to submit herewith my fifth annual report of this commission, for the year 1904.

A. H. JONES,
State Food Commissioner.

ILLINOIS STATE FOOD COMMISSION.

ALFRED H. JONES, Robinson, *Commissioner*.
RUDOLPH M. PATTERSON, Chicago, *Assistant Commissioner*.
EDWARD N. EATON, Chicago, *State Analyst*.
LUCY F. DOGETT, Chicago, *Assistant State Analyst*.
FRANK HOEY, Chicago, *Inspector*.
FRANK L. HUBBARD, Chicago, *Inspector*.
CARL E. TRAGARDH, Rockford, *Inspector*.
W. C. CAMPBELL, Grant Park, *Inspector*.
J. C. EAGLETON, Robinson, *Inspector*.
GEORGE T. ASHLEY, Carmi, *Inspector*.
LAURA C. COLLINS, Chicago, *Stenographer*.

STATE FOOD COMMISSION LAWS.

The history of legislation and the development of public sentiment in regard to the protection of society from the injury resulting from the manufacture, sale and use of adulterated food, is best written and illustrated by the publication of all the laws that have been enacted on the subject beginning with the very brief provision contained in the revision of 1845. This provision was general and equally applicable to food and drink.

The act of March 31, 1869, directed its penalties wholly against "Persons who shall be employed in making or manufacturing any candy or candies."

Sections 7, 8, 9 and 10 revision of the criminal law in 1874, constituted a comprehensive and systematic code.

The act of May 26, 1877, "To prevent fraud in the coloring of grain," assumes that the coloring or fumigation of grain is fraudulent *per se*, and undertakes to prevent any such coloring or fumigation by penalties. It is one of the laws which the State Food Commissioner is required by law to enforce.

The act of May 29, 1879, "To regulate the sale of milk, etc.," is a substitute for, and expressly repeals section 9 of the Revision of 1874.

The act of May 31, 1879, "To prevent fraud in the manufacture and sale of butter and cheese," prohibits the sale of any other substance than pure butter under the name of butter.

The act of June 1, 1881, is an act "To prevent the adulteration of butter, cheese, etc."

Another act of June 1, 1881, entitled, "An act to prevent and punish the adulteration of articles of food, drink and medicine, and the sale thereof when adulterated," both in its title and the body thereof reads like a revision of all the laws on the subject; yet it does not purport to be a revision and repeals no former law, unless by implication.

The act of June 14, 1883, is an act to prevent the adulteration of vinegar.

The act of June 27, 1885, "To protect the public from imposition in relation to canned or preserved food," simply requires canned goods to bear a mark to indicate the grade or quality of the goods, and the address of the packer. It also requires "soaked goods" to be branded.

An act of June 14, 1887, "To regulate the manufacture and sale of substitutes for butter, deals fully and in minute detail with all known substitutes for butter, and allows their manufacture and sale under appropriate names, but prohibits their sale as butter. It requires that such substitutes shall be sold for what they are, and that no one shall be deceived by them. It does not undertake to repeal any prior law.

An act of June 16, 1887, "To regulate the sale of veal."

An act of June 7, 1899, "To fix the standard of analysis for milk."

The act of June 14, 1897, "To regulate the manufacture and sale of substitutes for butter," contains 11 sections, embracing almost every conceivable substitute for butter, and may have been intended as a substitute for all prior laws on the subject. It repeals nothing except by implication. Whatever other laws may have been repealed wholly, or only in part, this act is certainly in force, and those who violate its provisions are liable to be visited by its penalties.

The act of July 1, 1897, "To fix the standard of analysis for milk," contains one section and provides for determining the standard of analysis for milk.

The act of April 24, 1901, "To prevent fraud in the branding and sale of process and renovated butter," contains five sections and provides for the branding of process butter as renovated butter with a penalty added for a failure to comply with the law, etc.

It repeals nothing except by implication and it requires this substitute for butter to be sold for just what it is, "renovated butter."

The foregoing are all the laws that have been passed and which are in force in this State except so far as they have been repealed by the act of May 29, 1879, and by implication at the time of the passage of the act of April 24, 1899, creating the office of State Food Commissioner.

This act of April 24, 1899, does not purport to be a revision of the laws on the subject of pure food. It bears internal evidence that it was not so intended.

The contention that the law of 1899 repeals all former laws, and that no penalties can be imposed on those who violate the law prior to July 1, A. D. 1900, is so unreasonable that one is surprised that it is made. The presumption can not be indulged in for a moment that the Legislature created a State officer whose sole duty it is to enforce the laws against impure food, and punish violators thereof, intended to repeal all prior laws and abolish all penalties against those who should be guilty of the acts prohibited, both by the prior law and by the law then enacted.

Another purpose had in view in publishing all the laws enacted upon the subject of food is to demonstrate the necessity of a complete revision of the law, and of its reduction into a consistent body of law, each part of which shall be consistent with every other part.

Realizing the importance of the matters committed to the State Food Commissioner, and the intricate duties attendant upon the opening of a new department of the State government, it is the purpose of the present commissioner to act, in all things, with due care and circumspection, and without such haste as might lead to the necessity

of retracing steps taken without deliberate consideration. The declared purpose of the law will be kept constantly in view. Advice will be sought from those whose knowledge and experience makes them competent to advise. The great interests to be affected will be promoted and safeguarded to the full extent of his ability.

The field of labor is a new one with many obstacles to be removed, and difficulties to be overcome. He asks the cordial coöperation of his fellow citizens and invites their charitable judgment upon his action in his new field of labor, in which he is not aided or guided by the example or experience of any predecessor in office, but, as a pioneer therein, must work out his own paths, and choose such instrumentalities as may, in his judgment, be best adapted to the accomplishment of the work assigned to him.

ALFRED H. JONES,
Pure Food Commissioner.

A COMPILATION OF THE LAWS OF ILLINOIS RELATING TO THE ADULTERATION OF FOOD AND DRINK.

In Mr. Brayman's Revision of the Statute in 1845, there is but a single section in relation to the unwholesome or adulterated food and drinks.

Section 135 of Chapter 30 is as follows:

"Section 135. If any person or persons shall knowingly sell any flesh of any diseased animal, or other unwholesome provisions, or any pernicious or adulterated drink or liquors, every person so offending, shall be fined, not exceeding \$100, or imprisoned, not exceeding three months."

This one section contained all the laws on the subject until March 31, 1869, when the Legislature passed "An act in relation to the Criminal Code of this State, and amendments thereof." Section 8, which is as follows:

§ 8. Every person who shall be engaged in making or manufacturing any candy, or candies, or who shall mix with the same any destructive or poisonous liquid or substance, or shall sell such candy or candies, knowing the same to be so mixed, every such person or persons shall be deemed guilty of a misdemeanor, and, on conviction thereof, may be punished by confinement in the county jail for a period of not more than one year, or be fined not more than \$1,000, in the discretion of the court before whom the conviction is had.

Sections 7, 8, 9 and 10 of "An act to revise the law of Criminal Jurisprudence, approved March 27, 1874," are as follows:

7. OF FOOD, CANDIES, ETC.] § 7. Whoever fraudulently adulterates for the purpose of sale, bread or any other substance intended for food, or any candy or confection, with any substance which is poisonous or injurious to health, and whoever sells or offers or keeps for sale any adulterated bread or other substance intended for food, or candy, or confection, knowing the same to be so adulterated, or shall sell or offer to sell or keep for sale any flesh of any diseased animal or other corrupt or unwholesome provision, shall be confined in the county jail not exceeding one year, or be fined not exceeding \$1,000, or both, in the discretion of the court.

8. OF LIQUOR.] § 8. Whoever adulterates, for the purpose of sale, any liquor used or intended for drink, with cocculus, indicus, vitrol, grains of paradise, opium, alum, capsicum, copperas, laurel water, logwood, Brazil wood, cochineal, sugar of lead, or any other substance which is poisonous or injurious to health; and whoever sells or offers or keeps for sale any such liquor so adulterated, shall be confined in the county jail not exceeding one year, or fined not exceeding \$1,000, or both.

9. OF MILK.] § 9. Whoever adulterates, for the purpose of sale, any milk with water, chalk or other substance, or knowingly sells any such adulterated milk, shall be confined in the county jail not exceeding one year, or fined not exceeding \$500.

10. OF MEDICINE.] § 10. Whoever fraudulently adulterates for the purpose of sale, any drug or medicine, or sells or offers or keeps for sale any fraudulently adulterated drug or medicine, knowing the same to be adulter-

ated, shall be confined in the county jail, not exceeding one year, or fined not exceeding \$1,000, and such adulterated drugs and medicines shall be forfeited and destroyed.

COLORING GRAIN.

An act to prevent frauds in the coloring of grain. Approved May 25, 1877, in force July 1, 1877.

Section 1. COLORING GRAIN.] *Be it enacted by the People of the State of Illinois, represented in the General Assembly.* That no person shall subject, or cause to be subjected, any barley, wheat or other grain, to fumigation, by sulphur or other material or to any chemical or coloring process, whereby the color, quality or germ of such grain is affected.

§ 2. NOT TO BE ON SALE.] No person shall offer for sale, or procure to be sold, any barley, wheat or other grain, which shall have been subjected to such fumigation, or other process as provided in section one (1) of this act, knowing such barley, wheat or other grain to have been so subjected.

§ 3. PENALTY.] Any person violating the provisions of this act shall, upon conviction, be punished by a fine of not less than one hundred (\$100) dollars, nor more than one thousand (\$1,000) dollars and imprisonment not exceeding three months in the county jail, and shall also be liable for all damages sustained by any person injured by such violation.

§ 4. HOW FINES COLLECTED.] Any court of record shall have jurisdiction over this act, and all fines under this act, shall be collected as the statute provides in other criminal cases.

Approved May 25, 1877.

An act to regulate the sale of milk, and to provide penalties for the adulteration thereof. Approved May 29, 1879, in force July 1, 1879.

Section 1. ADULTERATION, PENALTY.] *Be it enacted by the People of the State of Illinois, represented in the General Assembly,* That whoever shall, for the purpose of sale for human food, adulterate milk with water or any foreign substance, or whoever shall knowingly sell for human food, milk from which cream has been taken, without the purchaser thereof being informed or knowing the fact, or whoever shall knowingly sell for human food, milk from which what is commonly called "strippings" has been withheld, without the purchaser thereof being informed or knowing the fact, or whoever shall knowingly sell for human food milk drawn from a diseased cow, knowing her to be so diseased as to render her milk unwholesome, or whoever shall knowingly sell for human food, milk so tainted or corrupt as to be unwholesome, or whoever shall knowingly supply, or bring to be manufactured into any substance for human food, to any cheese or butter factory or creamery, without all interested therein knowing or being informed of the fact, milk which is adulterated with water or any foreign substance, or milk from which cream has been taken, or milk from which what is commonly called "strippings" has been withheld, or milk drawn from a diseased cow, knowing her to be so diseased as to injure her milk, or milk so tainted or corrupted as to be unwholesome, or whoever shall knowingly, with the intent to defraud, take from milk after it has been delivered to a cheese factory, or butter factory or creamery, to be manufactured into any substance for human food, for or on account of the person supplying the milk or cream, or shall with like intent, knowingly add any foreign substance to the milk or cream, whereby it or the products thereof shall become unwholesome for human food, shall be guilty of a misdemeanor, and for each and every such misdemeanor shall be fined not less than twenty-five (25) nor more than one hundred dollars (\$100) or confined in the county jail not exceeding six (6) months, or both, in the discretion of the court.

§ 2. KEEPING DISEASED COWS, ETC.] Any person who shall adulterate milk, with the view of offering the same for sale or exchange, or shall keep cows for the production of milk for market, or for sale or exchange, in an unhealthy condition, knowingly feed the same on the food that produces impure, diseased, or unwholesome milk, shall be deemed guilty of a misdemeanor, and on conviction, shall be punished by a fine of not less than fifty dollars (\$50), nor more than two hundred dollars (\$200), for each and every offense.

§ 3. CANS, VEHICLES, ETC., TO BE MARKED.] Any person or persons who shall in any the cities of this State, engage in or carry on a retail business in the sale, or exchange of, or any retail traffic in milk shall have each and every can in which the milk is carried or exposed for sale or exchange, and the carriage or vehicle from which the same is vended, conspicuously marked with his, her, or their name or names, also indicating by said mark the locality from which said milk is obtained or produced, and for every neglect of such marking, the person or persons so neglecting, shall be subject to the penalties expressed in section 2 of this act, but for every violation of this act by so marking said cans, carriage or vehicle, as to convey the idea that said milk is produced or procured from a different locality than it really is, the person or persons so offending shall be subject to a fine of one hundred dollars (\$100).

§ 4. SELLING SKIMMED MILK.] Any person who shall in any of the cities in this State, offer for sale any milk from which the cream or any part thereof shall have been taken, shall offer for sale and sell the same as skimmed milk, and not otherwise, and shall have each can or vessel in which such milk is carried, or exposed for sale, plainly and conspicuously marked with the words, "Skimmed Milk." Any person violating this section shall be subject to a fine not exceeding fifty dollars (\$50) for each and every violation.

§ 5. JUDGMENT—ISSUING CAPIAS.] Upon the rendition of judgment imposing a fine as provided in the foregoing sections, it shall be the duty of the justice of the peace or other court rendering said judgment, also to render a judgment for the costs, and forthwith to issue a capias or warrant of commitment against the body of the defendant, commanding that, unless the said fine and costs be forthwith paid, the defendant shall be committed to the jail of the county, and the constable or other officer to whose hands said capias or warrant shall come, shall in default of such payment, arrest the defendant and commit him to the jail of the county, there to remain, as provided by section 308 of "An act to revise the law in relation to criminal jurisprudence," in force July 1, 1874; and unless such fine and costs shall sooner be paid.

§ 6. WHAT IS AN ADULTERATION.] The addition of water or any foreign substance to milk or cream intended for sale, or exchange, is hereby declared an adulteration. Any milk that is obtained from cows fed on distillery waste, usually called "swill," or upon any substance in a state of putrefaction, is hereby declared to be impure and unwholesome. Nothing in this act shall be construed to prevent the addition of sugar in the manufacture of condensed or preserved milk.

§ 7. REPEAL.] Section nine (9) of division one (1) of an act entitled "An act to revise the law in relation to criminal jurisprudence," approved March 27, 1874, and all other acts and parts of acts inconsistent herewith are hereby repealed.

Approved May 29, 1879.

An act to fix the standard analysis of milk. Approved June 7, 1897.

SECTION 1. *Be it enacted by the People of the State of Illinois, represented in the General Assembly,* That the standard analysis for milk in this State as to ingredients and preparations shall be: Water, 88 per cent; milk solids, 12 per cent; and such milk solids shall contain not less than three per cent of butter fat. When contracts are made for milk purchased within this State, for delivery within or without this State, no other standard shall be used except by special contract in writing.

Session Laws 1897, p. 268.

LABELS—SUBSTANCES PURPORTING TO BE BUTTER OR CHEESE.

An act to prevent frauds in the manufacture and sale of butter and cheese, approved May 31, 1879, in force July 1, 1879.

SECTION 1. PACKAGES, ETC., STAMPED OR MARKED.] *Be it enacted by the People of the State of Illinois, represented in the General Assembly,* That whoever manufactures, sells or offers for sale, or causes the same to be done, any substance purporting to be butter or cheese, or having the semblance of butter or cheese, which substance is not made wholly from pure cream or pure milk, unless the same be manufactured under its true and appropriate name, and

unless each package roll or parcel of such substance, and each vessel containing one or more packages of such substance, having distinctly and durably painted, stamped or marked thereon the true and appropriate name of such substance, in ordinary bold faced capital letters not less than five lines pica, shall be punished as approved in section 3 of this act.

§ 2. LABELS.] Whoever shall sell any such substance as is mentioned in section 1 of this act, to consumers, or cause the same to be done, without delivering with each package, roll or parcel so sold, a label on which is plainly and legibly printed in roman letters, the true and appropriate name of such substance, shall be punished as provided in section 3 of this act.

§ 3. PENALTIES.] Whoever knowingly violates section 1, or section 2 of this act, shall be fined in any sum not less than \$10 nor more than \$300, or imprisoned in the county jail not less than ten nor more than 90 days, or both, in the discretion of the court; *Provided*, that nothing contained in this act shall be construed to prevent the use of skimmed milk, salt rennet, or harmless coloring matter, in the manufacture of butter or cheese.

Approved May 31, 1879.

PENALTY FOR ADULTERATION OF BUTTER AND CHEESE.

An act to prevent the adulteration of butter and cheese, or the sale or the disposal of the same, or the manufacture or sale of any article as a substitute for butter or cheese, or any article to be used as butter or cheese.

SECTION 1. *Be it enacted by the People of the State of Illinois, represented in the General Assembly*, That whoever manufactures out of any oleaginous substances, or any compound of the same other than that produced from unadulterated milk or cream from the same, any article designed to take the place of butter or cheese produced from pure, unadulterated milk, or cream of the same, and shall sell, or offer for sale, the same as butter or cheese, or give to any person the same as an article of food, as butter or cheese, shall, on conviction thereof, be fined not less than twenty-five dollars (\$25), nor more than two hundred dollars (\$200).

§ 2. All acts or parts of acts inconsistent with this act are hereby repealed.

Approved June 1, 1881.

ADULTERATION OF ARTICLES OF FOOD, DRINK OR MEDICINE.

An act to prevent and punish the adulteration of articles of food, drink and medicine and the sale thereof when adulterated.

SECTION 1. *Be it enacted by the People of the State of Illinois, represented in the General Assembly*, That no person shall mix, color, stain or powder, or order or permit any other person in his or her employ to mix, color, stain or powder any article of food with any ingredient or material, so as to render the article injurious to health, or depreciate the value thereof, with intent that the same may be sold; and no person shall sell or offer for sale any such article so mixed, colored, stained or powdered.

§ 2. No person shall, except for the purposes of compounding in the necessary preparation of medicine, mix, color, stain or powder, or order or permit any other person to mix, color, stain or powder any drug or medicine with any ingredient or material, so as to affect injuriously the quality or potency of such drug or medicine, with intent to sell the same, or shall sell or offer for sale any such drug or medicine so mixed, colored, stained or powdered.

§ 3. No person shall mix, color, stain or powder any article of food, drink or medicine with any other ingredient or material, whether injurious to health or not, for the purpose of gain or profit, or sell, or offer the same for sale, or order or permit any other person to sell or offer for sale any article so mixed, colored, stained or powdered, unless the same be so manufactured, used or sold, or offered for sale under its true and appropriate name, and notice that the same is mixed or impure is marked, printed or stamped upon each package, roll, parcel or vessel containing the same so as to be and remain at all times readily visible, or unless the person purchasing the same is fully in-

formed by the seller of the true name and ingredients (if other than such as are known by the common name thereof) of such article of food, drink or medicine at the time of making the sale thereof or offering to sell the same.

§ 4. No person shall mix oleomargarine, suine, butterine, beef-fat, lard or any other foreign substance with any butter or cheese intended for human food, without distinctly marking, stamping or labeling the article, or the package containing the same with the true and appropriate name of such article, and the percentage in which such oleomargarine or suine enters into its composition; nor shall any person sell or offer for sale, or order or permit to be sold or offered for sale, any such articles of food into the composition of which oleomargarine or suine has entered, without at the same time informing the buyer of the fact in the proportions in which such oleomargarine, suine or butterine, beef-fat, lard or any other foreign substance has entered into its composition: *Provided*, that nothing in this act shall be so construed as to prevent the use of harmless coloring matter in butter and cheese. or other articles of food.

§ 5. Any person convicted of violating any provision of any of the foregoing sections of this act shall, for the first offense, be fined not less than twenty-five dollars (\$25), nor more than two hundred dollars (\$200); for the second offense he shall be fined not less than one hundred dollars (\$100), nor more than two hundred dollars (\$200), or confined in the county jail not less than one month nor more than six months, or both, at the discretion of the court; and for the third and all subsequent offenses he shall be fined not less than five hundred dollars (\$500), nor more than two thousand dollars (\$2,000), and imprisoned in the penitentiary not less than one year nor more than five years.

§ 6. No person shall be convicted under any of the foregoing sections of this act, if he shows to the satisfaction of the court or jury that he did not know that he was violating any of the provisions of this act, and that he could not, with reasonable diligence, have obtained the knowledge.

§ 7. The State's attorneys of this State are charged with the enforcement of this act, and it is hereby made their duty to appear for the people and to attend to the prosecutions of all complaints under this act in their respective counties in all courts.

§ 8. All acts and parts of acts inconsistent with the provisions of this act are hereby repealed.

Approved June 1, 1881.

VINEGAR.

An act to prevent the adulteration of vinegar and to prevent fraud and imposition in the manufacture and sale of vinegar, and to protect the purchaser thereof.

SECTION 1. *Be it enacted by the People of the State of Illinois, represented in the General Assembly:* That every person that shall manufacture for sale, or shall offer or expose for sale, as cider vinegar, any vinegar not the legitimate product of pure apple juice, known as apple cider, and not made exclusively of said apple cider, shall for each such offense, be punished by a fine of not less than twenty-five dollars (\$25) nor more than fifty dollars (\$50).

§ 2. Every person who shall manufacture for sale, or who shall offer or expose for sale, any vinegar found upon test to contain any preparation of lead, copper, sulphuric acid or other ingredients injurious to health, shall, for each such offense, be punished by a fine of not less than one hundred dollars (\$100).

Approved June 14, 1883.

TO PROTECT FROM IMPOSITION IN RELATION TO CANNED OR PRESERVED FOOD.

An act to protect the public from imposition in relation to canned and preserved food. Approved June 27, 1885, in force July 1, 1885.

1. ARTICLES TO BE MARKED TO INDICATE GRADE, ETC.] SECTION 1. *Be it enacted by the People of the State of Illinois, represented in the General Assembly:* That it shall hereafter be unlawful in this State for any packer or dealer in

preserved or canned fruits and vegetables or other articles of food to offer such canned articles for sale after January 1, 1886, with the exception of goods brought from foreign countries, or packed prior to the passage of this act unless such articles bear a mark to indicate the grade or quality together with the name and address of such firm, person or corporation that packed the same or dealer who sells the same. The firm, person or corporation labeling such goods shall be considered the packer or packers.

2. SOAKED GOODS TO BE BRANDED.] § 2. That all soaked goods put up from products dried before canning shall be plainly branded on the face of the label, in letters not less than one-half inch high and three-eighths inch wide of solid and legible type the word "soaked."

3. FALSE STAMP OR LABEL—PENALTY FOR VIOLATING ACT.] § 3. Any person, firm or corporation, who shall falsely stamp or label such cans or jars containing preserved fruit or food of any kind, or knowingly permit such false stamping or labeling, and any person, firm or corporation who shall violate any of the provisions of this act shall be deemed guilty of a misdemeanor, and punished with a fine of not less than fifty dollars (\$50), in the case of vendors, and in the case of manufacturers and those falsely or fraudulently stamping or labeling such cans or jars a fine of not less than five hundred dollars (\$500) nor more than one thousand dollars (\$1,000), and it shall be the duty of any board of health in this State cognizant of any violation of this act to prosecute any person, firm or corporation, which it has reason to believe has violated any of the provisions of this act, and after deducting the costs of the trial and conviction, to retain for the use of such board the balance of the fine or fines recovered.

AN ACT TO REGULATE THE SALE OF VEAL.

Approved June 16, 1887, in force July 1, 1887.

PROHIBITS SALE OF VEAL FROM CALVES LESS THAN FOUR WEEKS OLD—PENALTY.] SECTION 1. *Be it enacted by the People of the State of Illinois, represented in the General Assembly:* That if any person kills, or causes to be killed, for the purpose of sale, any immature calf, or any calf less than four weeks old, or knowingly sells or has in his possession with intent to sell, for food, the meat of any immature calf, or of any calf less than four weeks old, he shall be guilty of a misdemeanor, and upon conviction shall be punished by a fine of not less than \$25, nor more than \$50, or by imprisonment in the county jail not exceeding 30 days, or by both fine and imprisonment, and all such meat exposed for sale or kept with intent to sell, may be seized and destroyed by any health officer, or any sheriff or deputy sheriff, constable or police officer.

BUTTER—MANUFACTURE AND SALE OF SUBSTITUTE.

An act to regulate the manufacture and sale of substitutes for butter.

SECTION 1. *Be it enacted by the People of the State of Illinois, represented in the General Assembly:* That for the purpose of this act, every article, substitute or compound or any other than [that] which is produced from pure milk or cream therefrom, made in the semblance of butter and designed to be used as a substitute for butter made from pure milk or its cream, is hereby declared to be imitation butter: *Provided,* That the use of salt and harmless coloring matter for coloring the product of pure milk or cream shall not be construed to render such product an imitation.

§ 2. No person shall coat, powder or color with annatto or any coloring matter whatever, any substance designed as a substitute for butter, whereby such substitute or product so colored or compounded shall be made to resemble butter, the product of the dairy.

No person shall combine any animal fat or vegetable oil or other substance with butter, or combine therewith, or with animal fat or vegetable oil, or combination of the two, or with either one, any other substance or substances, for the purpose or with the effect of imparting thereto a yellow color

or any shade of yellow so that such substitute shall resemble yellow or any shade of genuine yellow butter, nor introduce any such coloring matter or such substance or substances into any of the articles of which the same is composed.

Provided, Nothing in this act shall be construed to prohibit the use of salt, rennet and harmless coloring matter for coloring the products of pure milk or cream from the same.

No person shall, by himself, his agents or employes produce or manufacture any substance in imitation or semblance of natural butter, nor sell, nor keep for sale, nor offer for sale any imitation butter, made or manufactured, compounded or produced in violation of this section, whether such imitation butter shall be made or produced in this State or elsewhere.

This section shall not be construed to prohibit the manufacture and sale, under the regulations hereinafter provided, of substances designed to be used as a substitute for butter and not manufactured or colored as herein provided.

§ 3. Every person who lawfully manufactures any substance designed to be used as a substitute for butter, shall mark by branding, stamping or stenciling upon the top or side of each box, tub, firkin or other package in which such article shall be kept, and in which it shall be removed from the place where it is produced, in a clear and durable manner in the English language, the word "oleomargarine," or the word "butterine," or the words "substitute for butter," or the words "imitation butter," in printed letters in plain roman type, each of which shall not be less than three-quarters of an inch in length.

§ 4. It shall be unlawful to sell or offer for sale any imitation butter without informing the purchaser thereof, or the person or persons to whom the same is offered for sale, that the substance sold or offered for sale is imitation butter.

§ 5. No person, by himself or others, shall ship, consign or forward by any common carrier, whether public or private, any substance designed to be used as a substitute for butter unless it shall be marked or branded on each tub, box, firkin, jar or other package containing the same, as provided in this act, and unless it be consigned by the carriers and receipted for by its true name: *Provided*, That this act shall not apply to any goods in transit between foreign states across the State of Illinois.

§ 6. No person shall have in his possession or under his control any substance designed to be used as a substitute for butter, unless the tub, firkin jar, box or other package containing the same be clearly and durably marked as provided in this act: *Provided*, That this section shall not be deemed to apply to persons who have the same in their possession for the actual consumption of themselves [or] their families. Every person who shall have possession or control of any imitation butter for the purpose of selling the same which is not marked as required by the provisions of this act, shall be presumed to have known during the time of such possession or control the true character and name, as fixed by this act, of such product.

§ 7. Whoever shall have possession or control of any imitation butter or any substance designed to be used as a substitute for butter, contrary to the provisions of this act, for the purpose of selling the same, or offering the same for sale, shall be held to have possession of such property with intent to use it in violation of this act.

§ 8. No action shall be maintained on account of any sale or contract made in violation of, or with intent to violate, this act, by or through any person who was knowingly a party to such wrongful sale or contract.

§ 9. Whoever shall deface, erase or remove any mark provided by this act, with intent to mislead, deceive, or to violate any of the provisions of this act, shall be guilty of a misdemeanor.

§ 10. Whoever shall violate any of the provisions of this act shall be punished by a fine of not less than \$50 nor more than \$200, or by imprisonment in the county jail not to exceed 60 days for each offense, or by both fine and imprisonment, in the discretion of the court, or the fine alone may be sued for and recovered before any justice of the peace in the county where the offense shall be committed, at the instance of any person, in the name of the People of the State of Illinois as plaintiff.

§ 11. It is hereby made the duty of the State's attorney of each county in this State to prosecute all violations of this act upon complaint of any person, and there shall be taxed as his fees in the case the sum of ten dollars (\$10), which shall be taxed as costs in the case.

Approved June 14, 1897.

15. STANDARD OF ANALYSIS OF MILK.] SECTION 1. *Be it enacted by the People of the State of Illinois, represented in the General Assembly:* That the standard of analysis for milk in this State as to ingredients and preparations shall be: Water, 88 per cent; milk solids, 12 per cent; and such milk solids shall contain not less than 3 per cent of butter fat: When contracts are made for milk purchased within this State for delivery within or without this State no other standard shall be used except by special contract in writing.

AN ACT TO PREVENT FRAUD IN THE BRANDING AND SALE OF PROCESS AND RENOVATED BUTTER.

SECTION 1. *Be it enacted by the People of the State of Illinois, represented in the General Assembly:* That no person, firm, corporation, agent or employé shall manufacture, sell, offer or expose for sale, in this State any butter that is produced by taking original packing stock butter, or other butter, or both, and melting the same so that the butter fat can be drawn off or extracted, then mixing the said butter fat with skimmed milk, or milk, or cream, or other milk product, and rechurning or reworking the said mixture or that produced by any process that is commonly known as boiled, process or renovated butter, unless the same is branded or marked as provided in section 2 of this act.

§ 2. No person, firm, corporation, agent or employé shall sell, offer or expose for sale, or deliver to purchaser, any boiled, process or renovated butter, as defined in section 1 of this act, unless the words "Renovated Butter" shall be plainly branded with gothic or bold face letters at least $\frac{3}{4}$ of an inch in length on the top and sides of each tub, or box, or pail, or other kind of a case, or package, or on the wrapper of prints or rolls in which it is put up. If such butter is exposed for sale uncovered or not in a case or package, a placard containing the label so printed shall be attached to the mass of butter in such manner as to easily be seen and read by the purchaser. The branding or marking of all packages shall be in the English language, and in a conspicuous place, so as to be easily seen and read by the purchaser.

§ 3. The State Food Commissioner and his assistants, experts and chemists, by him appointed, shall be charged with the proper enforcement of all the provisions of this act. When complaint is made by the State Food Commissioner, his assistants, employés or chemists, or by any other person authorized by the said State Food Commissioner, security for costs shall not be required.

§ 4. Whoever violates any provision of this act shall be deemed guilty of a misdemeanor, and shall for each offense, upon conviction thereof, be subject to a fine of not less than \$25 nor more than \$50, or of imprisonment in the county jail for any period not to exceed six months.

§ 5. The said commissioner and his assistants, experts, chemists or agents shall have access and ingress to all places of business, factories, stores and buildings used for the manufacture and sale of butter. They shall also have power and authority to open any tub, box, pail or other kind of case or package containing any butter that may be manufactured, sold or exposed for sale.

Approved April 24, 1901.

STATE FOOD COMMISSIONER'S OFFICE CREATED.

An act to provide for the appointment of a State Food Commissioner and to define his powers and duties and fix his compensation, and to prohibit and prevent adulteration, fraud and deception in the manufacture and sale of articles of food, and to repeal certain acts or parts of acts herein named.

SECTION 1. OFFICE OF STATE FOOD COMMISSIONER CREATED.] *Be it enacted by the People of the State of Illinois, represented in the General Assembly:* That the office of State Food Commissioner for the State of Illinois is hereby created. Within 30 days after this act shall take effect such commissioner shall be appointed by the Governor, by and with the advice and consent of the Senate, and his term of office shall be for two (2) years from the date of his appointment and until his successor is appointed and qualified. Thereafter the term of office of the commissioner shall be for four years and until his successor is qualified. The salary of the commissioner shall be twenty-five hundred dollars (\$2,500) per annum and his necessary and actual expenses in the discharge of his official duties.

§ 2. STATE ANALYST.] Such commissioner may, with the advice and consent of the Governor, appoint two assistant commissioners, each of acknowledged standing, ability and integrity, one of whom shall be an expert in the matter of dairy products, and the other of whom shall be a practical and analytical chemist, who shall be known as the State Analyst. The salaries of such assistants shall not exceed eighteen hundred dollars (\$1,800) each per annum and their necessary and actual expenses incurred in the discharge of their official duties. In case of the absence or inability of the State Analyst to perform all the duties of his office, the commissioner may appoint some competent person to assist in the same temporarily.

§ 3. APPOINTMENT OF INSPECTORS.] The Food Commissioner shall have authority to appoint necessary inspectors, not exceeding six in number, to assist in the work of the Food Commissioner, at such times and at such periods of time as may be required in the enforcement of the dairy and food laws of the State. Such inspectors shall have the same right of access to places to be inspected as the commissioner. The compensation of such inspectors shall be three dollars (\$3.00) per day for each day of actual service, and their necessary and actual expenses when so employed.

§ 4. DUTY OF COMMISSIONER.] It shall be the duty of the commissioner to enforce all laws that now exist or that may hereafter be enacted in this State regarding the production, manufacture or sale of dairy products, or the adulteration of any article of food, and personally, or by his assistants, to inspect any article of food made or offered for sale within the State which he may, through himself or his assistants, suspect or have reason to believe to be impure, unhealthful, adulterated or counterfeit, and to prosecute, or cause to be prosecuted, any person or persons, firm or firms, corporation or corporations, engaged in the manufacture or sale of any adulterated or counterfeit article or articles of food contrary to the laws of this State.

§ 5. ANALYSIS OF SUSPECTED ARTICLES.] It shall be the duty of the Food Commissioner to carefully inquire into the quality of the dairy and food products, and the several articles which are foods or the necessary constituents of food which are manufactured for sale or sold or exposed or offered for sale in this State, and he may in a lawful manner procure samples of the same and direct the State Analyst to make due and careful examination of the same and report to the commissioner the results of the analysis of all or any such food and dairy products as are adulterated, impure or unwholesome, in contravention of the laws of this State, and it shall be the duty of the commissioner to make complaint against the manufacturer or vendor thereof to the proper county, and furnish the prosecuting attorney with the evidence thereon and thereof to obtain a conviction for the offense charged. The Food Commissioner or his assistants, or any person by him duly appointed for that purpose, shall have power in the performance of their duty to enter any dairy, creamery, cheese factory, store, salesroom, warehouse (except bonded warehouse for the storage of distilled spirits) where goods are stored or exposed for sale, or place where they have reason to believe food is stored or offered for sale, and open any cask, tub, jar, bottle or package containing or supposed to contain any article of food, and examine or cause to be examined the contents thereof, and take therefrom samples for analysis. The person making such inspection shall take such sample of such article or product in the presence of at least one witness, and he shall, in the presence of such witness, mark or seal such sample, and shall tender, at the time of

taking, to the manufacturer or vendor of such product, or to the person having the custody of the same, the value thereof, but if the person from whom such sample is taken shall request him to do so, he shall at the same time, and in the presence of the person from whom such property is taken, securely seal up two samples of the article seized or taken, the one which shall be for examination or analysis under the direction of the commissioner, and the other of which shall be delivered to the person from whom the article was taken. Any person who shall obstruct the commissioner or any of his assistants by refusing to allow him entrance to any place which he desires to enter in the discharge of his official duty, or refuse to deliver him a sample of any article of food made, sold, offered or exposed for sale by such person, when the same is requested, and when the value thereof is tendered, shall be guilty of a misdemeanor, punishable by a fine of not exceeding fifty (50) dollars for the first offense, and not exceeding five hundred (500) dollars or less than fifty dollars (\$50) for each subsequent offense.

§ 6. STATE'S ATTORNEY TO ASSIST.] It shall be the duty of the State's attorney in any county of the State, when called upon by the commissioner or any of his assistants, to render any legal assistance in his power to execute the laws and to prosecute cases arising under provisions of this act.

§ 7. STATE BOARD OF HEALTH TO FURNISH SAMPLE.] The State Board of Health may submit to the commissioner or any of his assistants samples of food or drink for examination or analysis, and shall receive special reports showing the results of such examination or analysis.

§ 8. DUTY OF STATE ANALYST.] It shall be unlawful for the State Analyst, while he holds his office, to furnish any individual, firm or corporation any certificate as to the purity or excellence of any article manufactured or sold by them to be used as food or in the preparation of food.

§ 9. SALARY OF COMMISSIONER—PAYMENT.] The salary of the commissioner shall be paid from the fund appropriated for the payment of the salaries of State officers, and his assistants shall be paid out of the State treasury from the same fund, and in the same manner, as the salaries of other employés of the State are paid, and the official expenses shall be paid at the end of each calendar month upon bills duly itemized and approved by the Governor, and the amount necessary to pay such salaries and expenses is hereby appropriated.

§ 10. LABORATORY.] The commissioner may, under the direction of the Governor, fit up a laboratory with sufficient apparatus for making the analyses contemplated in this act, and for such purpose the sum of fifteen hundred dollars (\$1,500), or so much thereof as may be necessary, is hereby appropriated; and for the purpose of providing materials and for necessary expenses connected with the making of such analysis, there is also hereby appropriated so much money as may be necessary, not exceeding six hundred dollars (\$600) annually. The appropriation provided for in this section shall be drawn from the State treasury upon certified bills approved by the Governor.

§ 11. ANNUAL REPORT OF COMMISSIONER.] The commissioner shall make an annual report to the Governor on or before the first day in January in each year, which shall be printed and published. Such report shall cover the doings of his office for the preceding year and shall show, among other things, the number of factories, creameries and other places inspected, and by whom, the number of specimens of food articles analyzed and the State Analyst's report upon each one when the analysis indicates the same to be contrary to law relative to the adulteration of food; the number of complaints entered against persons for violation of the laws relative to the adulteration of food; the number of convictions had and the amount of fines imposed therefor, together with such recommendations relative to the statutes in force as his experience may justify. The commissioner may also prepare, print and distribute [to] the newspapers of the State and to such persons as may be interested, or may apply therefor, a monthly bulletin containing the results of inspections, the result of analysis made by the State Analyst of articles of food offered by [for] sale contrary to law, with proper explanation of the same, and such other information as may come to him in his official capacity relating to the adulteration of food and drink products and of dairy products, so far as he may deem the same of benefit and advantage to the public; also a

brief summary of all the work done during the month by the commissioner and his assistants in the enforcement of the laws of the State, but not more than 10,000 copies each of such monthly bulletins shall be printed: *Provided*, The necessary printing shall be done by the State Printer, and all expenses for stationery and printing shall be audited, and paid from the same fund and in the same manner as other State printing and stationery.

FINES TO BE PAID INTO STATE TREASURY.] All fines, penalties and costs recovered from violations of this act and other acts now enacted or hereafter to be enacted prohibiting or regulating the adulteration of foods shall be paid into the State treasury to the credit of the general fund of the State.

§ 12. NO PERSON SHALL MANUFACTURE, SELL OR HAVE FOR SALE ADULTERATED FOOD.] No person shall, within this State, manufacture for sale, have in his possession with the intent to sell, offer for sale, or sell, any article of food which is adulterated within the meaning of this act.

§ 13. "FOOD" INCLUDES ALL ARTICLES USED FOR FOOD OR DRINK.] The term "food" as used herein, shall include all articles, whether simple, mixed or compound, used for food, candy, drink or condiment by man or domestic animals.

§ 14. DEFINITION OF ADULTERATION.] An article shall be deemed to be adulterated within the meaning of this act:

First—If any substance or substances has or have been mixed with it so as to depreciate, lower or injuriously affect its quality, strength or purity.

Second—If any inferior or cheaper substance or substances has or have been substituted wholly or in part for the article.

Third—If any valuable necessary constituent or ingredient has been wholly or in part abstracted from it.

Fourth—If it be an imitation and sold under the name of another article.

Fifth—If it is mixed, colored, coated, polished or powdered, whereby damage or inferiority is concealed, or if by any means it is made to appear better or of greater value than it really is.

Sixth—If it contains any added substance or ingredient which is poisonous or injurious to health.

Seventh—If it consists wholly or in part of a decomposed, putrid, infected, tainted or rotten animal or vegetable substance or article, whether manufactured or not, or if it is the product of a diseased animal, or if of an animal that has died otherwise than by slaughter: *Provided*, That an article of food which does not contain any ingredient injurious to health, and in the case of mixtures or compounds, which may be now, or from time to time hereafter, known as articles of food, under their own distinctive names, or which shall be labeled so as to plainly indicate that they are mixtures, combinations, compounds or blends, and not included in the definition fourth of this section, shall not be deemed to have been adulterated: *Provided, further*, That all manufactured articles of food offered for sale shall be distinctly labeled, marked or branded with the name of the manufacturer and place of manufacture, or the name and address of the packer or dealer who sells the same.

§ 15. DEFINES APPLE OR CIDER VINEGAR.] No person shall manufacture for sale, offer or expose for sale, sell or deliver, or have in his possession, with intent to sell or deliver, any vinegar not in compliance with the provisions of this act. No vinegar shall be sold as apple, orchard or cider vinegar which is not the product of pure apple juice, known as apple cider and apple or orchard [orchard] or cider vinegar upon test shall contain not less than 1½ per cent, by weight, of cider vinegar solids upon full evaporation at the temperature of boiling water.

§ 16. VINEGAR TO BE BRANDED.] All vinegar made by fermentation and oxidation without the intervention of distillation shall be branded with the name of the fruit or substance from which the same is made. All vinegar made wholly or in part from distilled liquor shall be branded "distilled vinegar." All fermented vinegar not distilled shall contain not less than 1½ per cent, by weight, upon full evaporation (at the temperature of boiling water), of solids contained in the fruit from which said vinegar is fermented, and said vinegar shall contain not less than two and a half tenths of one per cent ash or mineral matter, the same being the product of the material from which said vinegar is manufactured. All vinegar shall be made wholly from the

fruit or grain from which it purports to be or is represented to be made, shall contain no foreign substance, and shall contain not less than 4 per cent, by weight, of absolute acetic acid.

§ 17. VINEGAR SHALL NOT CONTAIN LEAD, COPPER OR SULPHURIC ACID.] No person shall manufacture for sale, offer for sale or have in his possession with intent to sell, any vinegar found upon test to contain any preparation of lead, copper, sulphuric acid or other mineral acid, or other ingredients injurious to health. All packages containing vinegar shall be marked, stenciled or branded on the head of the cask, barrel or keg containing such vinegar with the name and residence of the manufacturer or dealer, together with the brand required in section 16 of this act.

§ 18. SALE OF IMPURE ICE FORBIDDEN.] No person shall offer for sale, sell or deliver for food or drink purposes, ice, natural or manufactured, containing any decomposed, putrid, infected, tainted or rotten animal or vegetable substance or any ingredient which is poisonous or injurious to health. Ice intended for food or drink purposes shall not be composed of water of lower standard of purity than that required for domestic purposes by the State Board of Health.

§ 19. MANUFACTURE AND SALE OF POISONOUS CANDY FORBIDDEN.] Any person or persons manufacturing for sale or selling or offering to sell any candies or confectioneries adulterated by the admixture of terra alba, barytes, talc or other earthly or material substances, or any poisonous colors, flavors or extracts or other deleterious ingredients detrimental to health shall, upon proper conviction thereof, be punished by a fine of not less than \$10 nor more than \$100, or imprisonment in the county jail not less than ten nor more than 30 days, or both such fine and imprisonment in the discretion of the court.

§ 20. CANNED GOODS TO BE FREE FROM ARTICLES DELETERIOUS TO HEALTH.] No packer or dealer in preserved or canned fruits and vegetables, or other articles of food, shall sell or offer for sale such canned or preserved fruits and vegetables or other articles of food, unless they shall be entirely free from substances or ingredients deleterious to health, and unless such articles bear a mark, stamp, brand or label, bearing the name and address of the firm, person or corporation that packs same, or dealer that sells same. All soaked or bleached goods or goods put up from products dried before canning, shall be plainly marked, branded, stamped or labeled as such, with the words "soaked" or "bleached goods" in letters not less than two line pica in size, showing the name of the article and name and address of the packer or dealer who sell same.

§ 21. FRUITS, JELLIES AND JAM.] No person shall manufacture for sale, have in his possession with intent to sell, offer or expose for sale, or sell, as fruit, jelly, jam or fruit butter, any jelly, jam or imitation fruit butter or other similar compound made or composed, in whole or in part, of glucose, dextrine, starch or other substances, and colored in imitation of fruit, jelly, jam or fruit butter; nor shall any such jelly, jam or fruit butter or compound be manufactured or sold or offered for sale, under any name or designation whatever, unless the same shall be composed entirely of ingredients not injurious to health; and every can, pail or package of such jelly, jam or butter sold in this State shall be distinctly and durably labeled "imitation fruit, jelly, jam or butter," with the name and address of manufacturer or dealer who sells same.

§ 22. EXTRACTS TO BE LABELED.] Extracts made of more than one principal must be labeled with the name of each principal or else simply with the name of the inferior or adulterant.

In all cases when an extract is labeled with two or more names the type used is to be similar in size, and the name of any one of the articles used is not to be given greater prominence than another. The word compound can not be used. Extracts which can not be made from the fruit, berry or bean, and must necessarily be made artificially, as raspberry, strawberry, etc., shall be labeled "artificial." Chocolates and cocoas must not contain substances other than cocoa mass, sugar and flavoring and will not be required to be labeled "compound" or "mixture." Prepared cocoanut, if so labeled, shall contain nothing but cocoanut, sugar and glycerine, and shall not be classed as compound or mixture.

§ 23. PUNISHMENT FOR FALSE BRAND OR LABEL.] Whoever shall falsely brand, mark, stencil or label any article or product required by this act to be branded, marked, stenciled or labeled, or shall remove, alter, deface, mutilate, obliterate, imitate or counterfeit, any brand, mark, stencil or label so required, shall be deemed guilty of a misdemeanor, and upon conviction thereof shall be punished by a fine of not less than \$25 nor more than \$200 and costs of prosecution, or by imprisonment in the county jail for not less than 30 days nor more than 90 days, or by both such fine and imprisonment, in the discretion of the court, for each and every offense.

§ 24. TAKING ORDERS DEEMED A SALE.] The taking of orders or the making of agreements or contracts, by any person, firm or corporation, or by any agent or representative thereof, for the future delivery of any of the articles, products, goods, wares or merchandise embraced within the provisions of this act, shall be deemed a sale within the meaning of this act.

§ 25. PERSONS OFFERING GOODS FOR SALE TO FURNISH SAMPLES.] Every person manufacturing, offering or exposing for sale or delivery, to a purchaser any article intended for food, shall furnish to any person or analyst or other officer or agent appointed hereunder who shall apply to him for the purpose, and shall tender him the value of the same, a sample sufficient for the analysis of any such article which is in his possession. Whoever hinders, obstructs or in any way interferes with any inspector, analyst or other officer appointed hereunder, in the performance of his duty, and whoever willfully neglects or refuses to do any of the acts or things enjoined by this act, or in any way violates any of the provisions of this act, shall be guilty of a misdemeanor, and upon conviction shall, where no special penalty is prescribed by this act, be punished by a fine not exceeding \$200 nor less than \$25, or by imprisonment in the county jail for a period not exceeding 90 days, or by both such fine and imprisonment, in the discretion of the court.

§ 26. REPEAL.] All acts and parts of acts inconsistent with this act, and section 6 of an act entitled, "An act to prevent the adulteration of butter and cheese, or the sale or disposal of the same, or the manufacture or sale of any article as a substitute for butter or cheese, or any article to be used as butter and cheese," approved June 1, 1881, be, and they are hereby repealed.

§ 27. PENALTIES SUSPENDED.] For the purpose of enabling dealers in products affected by this act to dispose of same without loss, it is hereby expressly provided that the penalties of this act and prosecution under same, are suspended until the first day of July, 1900.

Approved April 24, 1899.

RULES ADOPTED BY THE STATE FOOD COMMISSION.

The work of the State Food Commission is in its incipient and experimental stage. Many of the questions presented for consideration are new to the commissioner, and the duties of his office lie largely outside of his accustomed lines of thought and action. The law has wisely provided that one of his assistants shall be "a practical and analytical chemist," and the other "an expert in the matter of dairy products." He must necessarily rely on such assistants for that technical knowledge which is required in the administration of the food laws of the State.

By their advice and assistance the following rules have been adopted and are published for general information. Some of these rules are original with the commission, while many of them have been adopted in other states, and are adopted in this State until such time as experience may demonstrate the necessity of their change or abrogation:

All milk offered for sale must be from healthy cows of clean and wholesome character, unadulterated, free from preservative, and must contain not less than 3 per cent of butter fat.

So called "evaporated cream" containing less than 15 per cent butter fat, must have the words "an unsweetened condensed milk," printed conspicuously on the front part of the label.

Condensed milk must not contain less than 8.5 per cent butter fat.

Condensed skim milk must be plainly labeled as such.

Process or renovated and imitation butter must not be marked and sold as "creamery" or "dairy," but each should be marked plainly with its own name.

Oleomargarine, butterine, renovated and imitation butter can be manufactured and sold under their appropriate names and color when appropriately labeled. Each tub, package or parcel shall have distinctively and durably painted, stamped or marked thereon the true and appropriate name of such substance in ordinary bold-faced capital letters, not less than five lines pica.

"Whole milk" cheese, commonly miscalled "full cream" cheese, must contain at least 48 per cent of fat to total solids.

Butter shall contain at least 80 per cent fat.

"Coffee cream" shall contain at least 15 per cent of fat, and "whipping cream" at least 22 per cent.

The term "vinegar" is limited to water solution of acetic acid derived from alcohol by fermentation, containing not less than 4 per cent of absolute acetic acid carrying in solution, if undistilled, extractives from the fruit, grain, vegetable or syrup used in their preparation.

All vinegar must be labeled and sold under its true name as determined by its derivation. Distilled or fermented vinegar may be reduced with water to legal requirements; but one variety of vinegar shall not be fortified or reduced with another.

Undistilled vinegar made from an infusion of mixed grains may be labeled grain or beer vinegar. Malt vinegar must be made entirely from an infusion of malted grains.

Honey vinegar, if shown by analysis to be prepared exclusively from diluted honey, need not reach requirements in solids and ash demanded in other undistilled vinegars.

Coffee must be true in name. It must not be coated or polished to conceal inferiority. Imitations containing no coffee cannot be sold as coffee compounds, but may be sold under coin names. Compounds of coffee and chicory or of coffee or any other harmless substitute allied to it in either flavor or strength and not used simply as an adulterant, may be sold when labeled "Coffee Compound."

Syrup is a product of either corn or sugar cane. When made from sugar cane it is called cane syrup, when made from corn it is glucose syrup. There is little difference in the food value of these syrups. It is questionable whether or not one could be considered an adulterant of the other, as each falls within the true definition of a syrup, as both the mild Rio and the strong Mocha are each true coffees. The sale of glucose as and for cane syrup, is a fraud and a violation of law. The sale of a mixture of glucose and cane syrups without other label than that of the general term "syrup" is permitted. Molasses containing glucose must be labeled glucose mixture, as the value of molasses is dependent upon a pungent flavor peculiar to itself, and not found in glucose syrup.

Maple sugar and syrup must be true to name. A compound of cane or beet sugar with maple sugar can be sold when labeled compound, as the chief element of value in maple sugar is the maple flavor, and any mixture of any other sugar is for the sole purpose of cheapening the article, and is a clear case of adulteration.

Wheat flour mixed with corn flour may be sold when labeled "Compound Flour" or "Compound Wheat Flour."

Buckwheat flour may be mixed with other flour and sold as "Compound Buckwheat Flour." Self-rising buckwheat flour must be so labeled.

Rye flour if not absolutely pure, must be marked "Compound Rye Flour."

Imitation jellies, fruit butter and preserves may be colored with a harmless coloring, provided they are labeled "Imitation Jelly, colored," and free from all ingredients deleterious to health.

Honey adulterated with glucose or any other substance not deleterious to health may be sold when labeled "Adulterated Honey."

Dry mustard must be pure.

Prepared mustard must be free from starch or adulterant of any kind, and, if consisting of mustard, vinegar and spices, may be sold when labeled "Prepared Mustard."

A preparation of mustard, vinegar, spices and enough filling of starch to make a mustard of mild flavor to meet a legitimate demand which undoubtedly exists, may be sold when labeled "Prepared Mustard Compound." Harmless coloring matter may be used in preparations of mustards only to secure uniformity of appearance.

All spices must be pure. Any mixture of any foreign article with any spice is an adulteration. An adulteration of spices can not be remedied by the label "Compound."

Catsup must not contain preservatives deleterious to health.

Cream of tartar must be pure. All compounds are unlawful.

Candy must be free from inert mineral matters, and not colored with substances deleterious to health.

Canned goods must be labeled with grade or quality of the goods and the name and address of the seller or manufacturer.

Artificial extracts can be manufactured and sold only in cases where it is not possible to produce an extract from the fruit itself. Extracts of this class must be labeled "Artificial Extracts."

Lemon extract shall consist of the pure oil of lemon dissolved in alcohol: Harmless coloring matter will be permitted. The sale of compound lemon extracts is prohibited.

Vanilla extract shall be made wholly from vanilla beans, and shall contain no artificial coloring. The color of a vanilla extract is an indication of its strength, and coloring in such cases would be used for the purpose of concealing inferiority, and of making the article appear better than it really is.

When other flavoring substances are used, such as Vanillin, Coumarin or Tonka, the extract should be labeled so as to show the purchaser its true character, as "Compound Extract of Tonka and Vanillin." The label, "Compound Extract of Vanilla," will not be deemed sufficient notice of the composition of the article.

All baking powders sold in the State must be labeled in a conspicuous way and place, with the name signifying the class or variety to which it belongs, based on the name of the acid ingredient; thus, for example: "This is an alum baking powder; an alum phosphate baking powder; a phosphate baking powder; a cream of tartar baking powder." Potassium acid sulphite is regarded as unwholesome, if not injurious, and its use in any article of food is prohibited.

Whenever the words "Artificial," "Imitation," "Compound," etc., are required, these words must be printed immediately preceding or following the word which they modify, the same size type and equally prominent. Thus: "Imitation Currant Jelly," or (colored) "Coffee Compound."

ALFRED H. JONES,
Illinois State Food Commissioner.

STATEMENT OF PRINCIPLES.

It will be convenient to consider the matter of classification under four heads:

FIRST—PRINCIPLES GOVERNING LABELS.

Every package of food or drink or of material used in the preparation of food or drink must be labeled in a conspicuous way and place, preferably on the front of the label, with the specific or variety name of the goods contained therein. Example: Cider vinegar, currant jelly, phosphate baking powder.

Variety names should be significant of the predominant or distinguishing characteristic of the product; thus, I would suggest for baking powder the name of the acid constituent, as Cream of Tartar baking powder; for vinegar, the fruit or grain product from which it is derived, as honey vinegar, apple vinegar, etc.; for vegetable oils, the name of the plant from which it is obtained.

When goods, by reason of age, processing, renovating, bleaching, soaking, or the complete or partial exhaustion of a valuable constituent, become of poorer quality, without becoming unwholesome, such fact shall be stated either in the name of the goods or in a conspicuous way and place on the front of the label in characters understood by the average consumer.

When goods are sold outside of the container in which they are bought, they must be of the quality demanded, and if substitutes and compounds are so dispensed, signs must be displayed in conspicuous places to the effect that the substitute goods are served. For example, the sign must read: "Oleomargarine, etc., served here," or, "We serve oleomargarine," "cotton seed oil," "compound coffee," etc.

The name and address of the manufacturer, bottler, packer or dealer must also appear on every package.

Cartons should bear the same essential wording as the labels.

In labels of mixtures, compounds and blends no one ingredient shall be printed more prominently than another.

Imitation, artificial or adulterated goods must be so labeled as to enable the consumer to observe the fact of fictitiousness as plainly as the name of the material imitated.

Deceitful, suggestive names or designs are as truly fraudulent as open mislabeling.

SECOND—PRINCIPLES GOVERNING COLORING.

Harmless artificial coloring may be used for the sake of variety or uniformity, or in deference to the demands of consumers, in goods where such coloring is not used to conceal inferiority, indicate strength, or to imitate a higher priced article.

THIRD—MIXTURES AND COMPOUNDS.

Mixtures and compounds are permissible when the cheaper ingredient serves some useful purpose and is not added simply as a dilutant and cheapener.

FOURTH—SUBSTITUTES.

A substitute may be manufactured and sold provided the name under which it is sold be peculiar to the product and not suggestive of its prototype.

INSTRUCTIONS TO INSPECTORS.

In sending in samples for analysis to this department of any manufactured product, the following information must be given of each sample:

Name and location of manufacturer and dealer. If bought of jobber, the firm name and location. Be particular as to this, and write name plainly.

Brand or name of article, any representation by seller as to quality or character of goods.

To enable correct analysis to be made not less than the following quantities of each article should be sent:

Cheese, not less than six ounces.

Butter, not less than eight ounces.

Milk, not less than four ounces.

Cream, not less than four ounces.

Lard, not less than four ounces.

Baking powder, not less than one small can.

Vinegar, not less than one pint.

Honey, not less than eight ounces.

Spices, not less than four ounces.

Jellies, not less than one-half pound, or small original package.

Jams, not less than one-half pound, or small original package.

Preserves, not less than one-half pound, or small original package.

Beer, not less than one pint.

Wine, not less than one pint.

Liquor, not less than one pint.

Olive oil, not less than four ounces.

Maple syrup, not less than one pint.

Candy, not less than eight ounces.

Maple sugar, not less than one pound.

Cocoa and chocolate, one small original package.

Cream of tartar, one ounce.

Extracts, not less than two ounces.

Wheat flour, not less than eight ounces.

Buckwheat flour, not less than eight ounces.

Molasses and syrup, not less than one pint.

Sugar, not less than eight ounces.

Foods should be procured in original package when put up in packages containing not more than two pounds solid or one-half gallon liquid measure.

SUPREME COURT DECISIONS.

The following compilation of Supreme Court decisions is given that the rules for construing food laws may be understood and that the public may know what protection they have, and dealers may know to what extent and when they are liable under the laws, as construed by courts of last resort, and the first to be considered and the one most frequently presented is the question of intent.

IGNORANCE OF FACT OF ADULTERATION DOES NOT EXCUSE DEALER.

That a dealer may not know that an article sold or offered for sale is adulterated and yet be liable to punishment for selling or offering the same for sale, when selling or offering for sale, or having in possession with intent to sell, is prohibited by statute, I think well settled, by resort as will be seen by an examination of the compilation of authorities hereinafter set forth and the rule as well as the reason therefor will be found in the case of *State v. Kelly*, 54 O. S. 166, as follows:

At page 177 the Court states that the law under which the prosecution was brought, it being the first section of the act of March 20, 1884 (Sec. 8805-1, rev. statutes), "That no person shall, within this State, manufacture for sale, offer for sale or sell any drug or article of food which is adulterated within the meaning of this act."

Further on, at page 178, the Court reasons:

The act is not a provision for the punishment of those who sell adulterated foods or drugs, because of any supposed turpitude prompting such sales or indicted by them. Its purpose is indicated by its title. It is "an act to provide against the adulteration of food and drugs." It is a plan devised by the General Assembly to protect the public against the hurtful consequences of the sales of adulterated foods and drugs, those consequences being in no degree increased by the vendor's knowledge or diminished by his ignorance of the adulteration of the articles which he offers for sale. The provisions of the act are appropriate to the purpose indicated by its title. It would have been inconsistent with that purpose to provide for the trial of such immaterial issues as the object of the vendor in making a sale or of the extent of his knowledge touching the quality of the article sold. Those who produce the adulterated articles whose sale is forbidden may live without the State. Purpose and knowledge, except when they are indicated by the character of the forbidden act, are, in most cases, insusceptible of proof. If this statute had imposed upon the State the burden of proving the purpose of the vendor in selling an article of food or his knowledge of its adulteration, it would thereby have defeated its declared purpose. Since it is the duty of courts to so construe doubtful statutes as to give effect to the purpose of the legislature, they cannot in case of a statute whose provisions are unambiguous and whose validity is clear, defeat its purpose by construction.

The Court, further along, citing cases, reasons:

In *Commonwealth v. Farren*, 9 Allen, 489, in construing a statute which provides that "whoever sells or keeps or offers for sale adulterated milk or milk to which water or any foreign substance has been added" shall be punished as provided. It was held that it is not necessary either to allege or prove that the accused knew that the milk he offered for sale was adulterated. With respect to a similar statute the same conclusion was reached in *State v. Smith*, 10 R. I. 258. If knowledge of the adulteration were an element of the offense, it would be incumbent upon the State to establish it; but since it is not, the defendant could derive no advantage from any evidence tending to show the absence of such knowledge.

And the Court concluded this decision on page 180 with the following language:

In the enactment of this statute it was the evident purpose of the General Assembly to protect the public against the harmful consequences of the sales of adulterated food and drugs, and, to the end that its purpose might not be defeated, to require the seller at his peril to know that the article which he offers for sale is not adulterated, or to demand of those from whom he purchases indemnity against the penalties that may be imposed upon him because of their concealment of the adulteration of the articles.

It is a well-settled principle of law, established by an almost unvarying current of authorities both in this country and England, that guilty knowledge on the part of the seller need not be averred and proved, unless it is an essential element in the offense charged. In the opinion just delivered by the circuit court of Summit county, in *David Meyer vs. The State*, 10 C. C. R., 226, Hale, J., says: "It may be fairly inferred that the legislature of the state intended by this positive enactment to prohibit absolutely the sale of adulterated wine, and that knowledge by the accused of its adulteration is not an essential element of the crime. It must be conceded that the object and purpose of this statute, if not wholly subverted, would be weakened to that extent that it would in nowise accomplish the results intended by its enactment, if the accused may go acquit by simply showing that he did not know the nature of the article sold. Food is sold to be consumed. The purchaser is under no obligation to analyze the article purchased for that purpose, to ascertain whether it contains substance injurious to health, nor would it be practicable for him to do so, and it should be no answer to his complaint that the seller had no knowledge of the impurity; nor should it be a defense to the seller when called to account by the state to answer that he was ignorant of the substance he was selling. We see no injustice in holding the seller of food products responsible for what he sells, and in casting upon him the burden of knowing whether the food does, or does not, fall within the prohibition of the statute, with that care and honesty which is incumbent on the seller of such products."

In *People vs. Kibler*, 106 N. Y., 321, the defendant was charged with selling adulterated milk. The defendant was not permitted by the trial court to show an absence of criminal intent, or to go to the jury upon the question whether it existed, but was condemned under a charge which made his intent wholly immaterial, and his guilt consists in having sold the adulterated article, whether he knew it or not. Finch, J., in delivering the opinion of the court, said:

"As the law stands, knowledge or intention forms no element of the offense."

This legislation is justified on the ground that use of the inhibited "articles used for food and drink by man," is injurious to the public health; and particularly because the adulterated articles of food and drink cannot be easily distinguished from the genuine, and are so readily substituted for it, as to work a fraud upon all the people who actually use and consume such articles and things, as well as upon purchasers of the counterfeit food, in place of the genuine food and drink.

Any article of food or drink either manufactured or sold as being what it is named, would indicate to the public that it is a genuine article of its kind and species, which, if not pure and free from adulteration of every kind,

would fairly come within the spirit and object of the act, without reference to the extent of such adulteration, or the peculiar process of manufacture, and though the product be wholly simulated.

The enactment of laws for the protection of the public from fraud and deception in articles "used for food and drink by man, whether simple, mixed or compound," is a legitimate, needful and necessary exercise of the police power of the State by the legislature. Such legislation is clearly within the scope of legislative authority conferred by the constitution of Illinois.

"A fraud is, of course, a trespass upon another's private rights, and can always be punished when committed. It is, therefore, but rational to suppose that the state may institute every reasonable preventive remedy when the frequency of frauds or the difficulty experienced in circumventing them is so great that no other means will prove efficacious. Where, therefore, police regulations are established which give the private parties increased facilities for detecting and preventing fraud as a general proposition, these laws are free from all constitutional objections." *Tiedman on Police Lim.*, 207.

SUPREME COURT DECISIONS OF ALABAMA ON FOOD LAWS.

IMITATION BUTTER LAWS. VALIDITY—Statutes which prohibit the manufacture of substitutes or imitations of butter are valid exercise of the police power of the state and as such are constitutional. *Cook vs. State*, 110 Ala. 40.

SUPREME COURT DECISIONS OF CALIFORNIA ON FOOD LAWS.

WINE—It is not unconstitutional to prohibit the sophistication or adulteration of wine, as it is not unreasonable to such an extent that it becomes a ban on the sale of wine, so as to deprive persons of their property without due process of law. *Ex parte Kohler*, 74 Cal. 38.

CONSTITUTIONALITY—The act of March 7, 1887, in regard to wine which is in part as follows in its title "to prohibit the sophistication and adulteration of wine, and to prevent fraud in the manufacture and sale thereof," sufficiently complies with Sec. 24, Art. 4 of the Constitution, which reads in part, "Every act shall embrace but one subject, which subject shall be embraced in its title." *Ex parte Kohler*, 74 Cal. 38.

Sec. 8 of the act of March 7, 1887, in regard to the adulteration of wine, is in part as follows: "It is desired and required that every grower, manufacturer, trader, handler or bottler of California wines," etc., shall plainly stencil, brand, or have printed where it will be seen (1) "Pure California Wine" and (2) his name or the firm name, but under the same a stamp need not be placed on pure California wine stating that it is pure California wine, and a person is not liable for a failure to so place a stamp, provided the wine is pure, as the act is not mandatory to such an extent. *Id.*

DECISIONS OF THE SUPREME COURT OF COLORADO ON FOOD LAWS.

FOOD LAWS. JURISDICTION—A city ordinance making it unlawful for any person to sell oleomargarine without specified marks and brands, made by virtue of a provision in a city charter giving the city council exclusive power to regulate all lawful occupations, and a further provision giving the police magistrate's court of the city exclusive original jurisdiction of all cases arising under city ordinances, does not deprive the district court of jurisdiction of a violation in a given city of the laws of 1893. *Haines vs. People*, 7 Colo. App. 467.

ICE—An ice retailers' ice was found to be impure. A law authorized the health commissioner to condemn and destroy all fluids and substances intended for drink or food whenever satisfied that its consumption might be injurious to the public health. The health commissioner put a stop to the ice business, and then summoned the retailer to show cause why the ice should not be destroyed. Held that the law does not authorize the condemnation of such substances without a trial before a regular authorized tribunal, in which the burden of proving the charge is upon the complainant and not

on the defendant to show cause why not. *Munn vs. Corbin*, 8 Colo. App. 113.

MEAT INSPECTION—An act which provides that fresh meats, sound and healthy and fit for human food, cannot be shipped into this state to be sold except on condition that the animals from which such meats have been taken shall have been inspected and certified to as provided by the statute, is in conflict with the provision of the United States Constitution which declares that citizens of each state shall be entitled to all the privileges and immunities of the citizens in the several states. *Schmidt vs. People*, 18 Colo. 78.

OLEOMARGARINE. REGULATION AND SALE—The sale of oleomargarine in unmarked packages is not a lawful occupation, so that cities having the power to license all lawful occupations carried on within their limits can not license and regulate the sale thereof.

JURISDICTION. The district court has jurisdiction over the oleomargarine law of 1893. *Haines vs. People*, 7 Colo. App. 467.

PACKAGES MUST BE MARKED—It is unlawful to sell oleomargarine in packages not marked in two conspicuous places in bold face English letters, etc., as prescribed by act of April 12, 1893, and cities having power to license the sale of oleomargarine within their limits. *Haines vs. People*, 7 Colo. App. 467.

DECISIONS OF THE SUPREME COURT OF CONNECTICUT ON FOOD LAWS.

VALIDITY—Where a city charter forbids the board of aldermen to pass ordinances regarding anything regulated by general statutes, an ordinance prohibiting the sale of any impure or adulterated milk is held to be void. *State vs. Tyrell*, 73 Conn. 407.

LICENSE—Under a charter authorizing a city council to pass an ordinance relative among other things, "to the end that all subjects that shall be deemed necessary and proper for the protection and preservation of the health, property and lives of the citizens," an ordinance prohibiting the sale of adulterated and impure milk within the city and requiring every one that sells milk of any kind to first procure a license, is void, in so far as it requires a license from all to sell milk whether they are petty grocers, hucksters, or common victualers. *State vs. Smith*, 67 Conn. 541.

DECISIONS OF THE SUPREME COURT OF DELAWARE ON FOOD LAWS.

LICENSE TO SELL FOOD—Although the provisions of a charter authorize a city to provide by ordinance against the adulteration of milk or cream sold, and for its inspection, it does not give the right to impose a license from dealers, and such power will not be implied unless it is shown to be necessary. *Gray vs. Wilmington*, 2 Marv. (Del) 257, 43 Atl. 94.

DECISIONS OF THE SUPREME COURT OF ILLINOIS ON PURE FOOD LAWS.

UNWHOLESOME FOODS—When diseased animals are known to be such, it is forbidden by the statute as well as by good morals to sell the same for food. *Voorhees vs. Reed*, 17 Ill., App. 21.

UNWHOLESOME FOOD—RESTAURANT KEEPER'S LIABILITY—A keeper of a restaurant is not an insurer of the wholesomeness of the food furnished by him to his patrons, and therefore is not liable to those who have eaten of it unless he is guilty of negligence. If he fails to exercise ordinary care in furnishing the food and damage results, he is liable for the want of such care, but not otherwise, and the person made ill by the eating of such food has the burden of proving that the restaurant keeper was negligent and careless in the furnishing of the same. *Sheffer vs. Willoughby*, 163 Ill., 518.

DISEASED MEAT—An offense is properly charged under the statute even though the affidavit stating the same states that the plaintiff sold, or kept for sale, or offered to sell diseased meat, but fails to add the words "for food," provided the affidavit alleges an unlawful selling, etc., and that it was done contrary to the form of the statutes. *Schattgen vs. Holmbach*, 149 Ill., 654.

The refraining from shipping diseased flesh is not a valid consideration to support a promise to pay for such refraining. *Voorhees vs. Reed*, 17 Ill., App. 21.

INSPECTION OF FOOD—The act of 1872, which authorizes cities organized under it "to provide for and regulate the inspection of meats, poultry," etc., and "to do all acts, and make all regulations which may be necessary or expedient for the promotion of health or the suppression of disease," confers power on them to establish a public slaughterhouse for the purpose of securing the proper inspection of meats. *City of Rock Island vs. Huesing*, 25 Ill. App., 600.

SKIMMED MILK—An act to prevent the sale of skimmed milk to butter and cheese manufacturers is not intended to apply to a person making butter or cheese on his own account, but to such factories as are conducted on a joint or coöperative plan. *Phillips vs. Meade*, 75 Ill., 334.

DECISIONS OF THE SUPREME COURT OF INDIANA ON FOOD LAWS.

FOOD LAWS. CONSTITUTIONALITY—The law that provides that the board of health shall, within 90 days after its passage, prepare and publish minimum standards of foods and drugs, and defining adulterations, is held not to be in contravention of that part of the Constitution which declares that no law shall be passed the taking effect of which shall be made to depend on any authority other than that provided by the Constitution; but that the taking effect of the act was only postponed until the board met 90 days afterwards and made rules, etc., and it took effect directly from the power which created it and not from the fact that the board of health made rules, etc. *Isenhour vs. State*, 157 Ind., 517.

INTENT TO SELL—Under the law which prohibits the manufacture of any article of food or drink which is adulterated within the meaning of the act, and that any one having in his possession with intent to sell any food or drink injurious to the health shall be liable to a penalty, it is held that an argument to the effect that the possession of adulterated food with an intent to sell, not being named in the prohibitory part of the act, a penalty could not lawfully be affixed, was not good. *Id.*

COMPLAINTS. WHO CAN MAKE—Under the food laws of 1899, which make it the duty of the board of health to enforce the provisions thereof, an individual is not excluded from making a complaint for a violation of the same. *Isenhour vs. State*, 157 Ind., 517.

DISEASED MEATS. PROSECUTION—An informarion under a statute which makes it a penal offense for any one to have in his possession with intent to sell the diseased meat of any animal, which alleges that the defendant unlawfully and with intent to sell the same had diseased meat in his possession, sufficiently charges the knowledge that the meat was diseased. *Brown vs. State*, 14 Ind. App., 24.

DISEASED MEAT. INTENT—Held that an indictment charging the defendant with knowingly killing diseased animals for the purpose of selling them as food is sustained if it is shown that the defendant knew them to be diseased and that he knew of the purpose to sell them for food. *Moeschke vs. State*, 14 Ind. App., 393.

An affidavit that a person had diseased meat for the purpose of sale need not allege that it was to be sold within the state. *Moeschke vs. State*, 14 Ind. App., 393.

MEAT—To constitute an offense under the laws of 1881 the diseased meat must have been sold for food. *Schmidt vs. State*, 78 Ind., 41.

INDICTMENT—An indictment which sets forth that the defendant knowingly had in his possession diseased and injured animals with unlawful intent to sell the same for human food sufficiently charges guilty intent. *Brown vs. State*, 14 Ind. App., 24.

MILK. INSPECTOR—The milk inspector found defendant on the street about 10:00 o'clock in the morning and asked him for a sample of his milk. He refused to give the sample on the ground that it was the last milk he had and that he had a customer to serve with it. The inspector took the milk and found that it contained formaldehyde. The court held that it was proper to refuse an instruction that the defendant should not be found guilty on the ground that he had no knowledge of the presence of formaldehyde in the milk. *Isenhour vs. State*, 157 Ind., 517.

PRESERVATIVES. MILK—In a case where the defendant testified that the milk contained no formaldehyde to his knowledge, and that he had never used formaldehyde, but that he had put into that particular milk a substance known as "Palmer's Preserver," which had been represented to him as containing no formaldehyde, and was asked to state what representations were made to him about said preservative, which he was not allowed to answer; and was not allowed to offer in evidence a circular regarding the preservative which was sent out with the same guaranteeing it and stating that it was harmless and contained nothing injurious, the court held that the case should be reversed on account of the exclusion of the circular and his answer as to the representations made to him about the preservative. *Isehour vs. State*, 157 Ind., 517.

MILK—An affidavit need not set out the provisions of the section excluding mixtures or compounds recognized as ordinary articles of food. *Isehour vs. State*, 157 Ind., 517.

MILK. AFFIDAVIT—An affidavit which charges the defendant with possession of adulterated milk, with intent to sell the same, although it does not allege that the defendant adulterated the milk, is good. Where an affidavit charges that the defendant had in possession with intent to sell milk adulterated with a substance injurious to health, formaldehyde, the affidavit was good, although it did not say that the formaldehyde was injurious or poisonous to health.

An affidavit which charges defendant with possessing for sale adulterated milk is good, although it does not charge that said milk was below the standard established by the State Board of Health. *Isehour vs. State*, 157 Ind., 517.

OLEOMARGARINE INDICTMENT—Under an indictment charging that the defendant had in his possession with intent to sell within the State oleomargarine made to resemble yellow butter, it was held that a special plea which admitted the possession but alleged that the oleomargarine was an article of commerce under the Constitution was not objectionable on the ground that it amounted to the general issue. *McAllister vs. State*, 94 Ind., 290.

DECISIONS OF THE SUPREME COURT OF IOWA ON FOOD LAWS.

LARD—The act requiring that all compound lard should have the words "Compound" with the name and proportion of the substance composing the same printed or written upon the outside of the package containing it, is constitutional. *State vs. Snow*, 81 Iowa, 642.

MILK—It is held that a statute declaring a fine for selling adulterated milk is not unconstitutional, and that it does not restrain the police power of the state as to public health, safety, etc. *State vs. Schlenker*, 121 Iowa, 642.

Where the statute provides that addition of water or any other substance to milk is an adulteration "for the purposes of this chapter," is not unconstitutional nor an encroachment on the judiciary power. *State vs. Schlenker*, 112 Iowa, 642.

MILK—The police power can prohibit the sale of adulterated milk, though it be sold openly, fairly and with notice as such, and although the adulteration be harmless. *State vs. Schlenker*, 112 Iowa, 642.

MILK—Criminal intent need not be proven in a case against one who sells adulterated milk. *State vs. Schlenker*, 112 Iowa, 642.

DECISIONS OF THE SUPREME COURT OF LOUISIANA ON FOOD LAWS.

ADULTERATION—Under a charter authorizing the city to prohibit the adulteration of drinks, it may by ordinance adopt a legal standard against the adulteration, so long as such standard is not unreasonable. *State vs. Fourcade*, 45 La. Ann., 717.

ORIGINAL PACKAGES—Original packages are defined as bundles put up for transportation or commercial handling, and usually consists of a number of things brought together for convenient handling and conveyance. *State vs. Board of Assessors*, 46 La. Ann., 318.

MILK—The city charter authorizes an ordinance prohibiting the adulteration of milk by making it the duty of the council to prevent the sale of adulterated food. *State vs. Stone*, 46 La. Ann., 147; *State vs. Labatut*, 39 La. Ann., 514; *State vs. Fourcade*, 45 La. Ann., 718.

MILK—A city council which is given power by the city to prevent the sale of adulterated food is authorized to pass an ordinance prohibiting the adulteration of milk. *State vs. Stone*, 46 La. Ann., 147.

DECISIONS OF THE SUPREME COURT OF MAINE ON FOOD LAWS.

IMITATION BUTTER LAW. VALIDITY—Laws which prohibit the sale of any substance made in imitation of yellow butter not made from pure milk or cream do not interfere with the rights or privilege of the people to engage in the manufacture and sale of any wholesome compound simply to be used as butter, if it is not made in imitation of yellow butter, and its true character is made known. *State vs. Rogers*, 95 Me., 94.

OLEOMARGARINE—The act which prohibits the sale of any substance made in imitation of yellow butter made exclusively of milk or cream does not contravene the constitution as regards the power of Congress to regulate commerce between the states and foreign nations. A state has the power to exclude from its markets any article which may be a fraud upon the general public and lead them to buy what they do not intend to buy, and can exclude from its markets a compound manufactured in another state artificially colored in imitation of yellow butter. *State vs. Rogers*, 95 Me., 94.

IMITATION BUTTER. INDICTMENT FOR SELLING—On an indictment under the law prohibiting the sale of any substance made in imitation of yellow butter which is not made exclusively from pure milk or cream, it need not be shown that the person selling knew that the compound was not made from pure milk or cream, or that he intended to deceive. *State vs. Rogers*, 95 Me., 97.

DECISIONS OF THE SUPREME COURT OF MARYLAND ON FOOD LAWS.

FOOD LAWS. DECISIONS OF U. S. COURTS—Where a case is decided by the U. S. courts on a question of constitutionality, the state courts are bound by said decision. *Fox vs. State*, 89 Md., 381.

A state can not prohibit the importation and sale within the state of oleomargarine in original packages made to resemble butter and in imitation thereof, but it can prohibit the sale of impure oleomargarine which is deleterious to health, whether it be sold for butter or oleomargarine, and no matter where it is made. *Id.*

CONSTRUCTION OF STATUTES—Statutes which prohibit the sale of adulterated meat, butter and milk are construed as a means for the protection of the public health. *Pierce vs. State*, 63 Md., 592.

MILK—POLICE POWER—It is not unconstitutional to declare by law that a certain class of people shall not sell impure milk within the city or town when a sale by that class of people would be particularly injurious to health, even though the law is not intended to apply to other persons who sell milk in the country, and it is not bad under the foregoing conditions as being class legislation. *Stave vs. Broadbelt*, 89 Md., 565.

A man has the right to exercise control over his property, but that control can be regulated by law when the protection of the public health requires it and when the equal control and enjoyment by other people of their property requires such regulation. *Id.*

Police power properly exercised can not be limited by contract nor bartered away by the Legislature. *Id.*

MILK INSPECTION—An ordinance made in pursuance of a statute authorizing a city to provide for the inspection and sale of milk within its limits, which requires that all milk shall come up to a certain standard and authorizing the destruction of milk found below that standard, is a valid exercise of the police power. *Deems vs. Mayor*, 80 Md., 164.

OLEOMARGARINE—ACTS REGULATING SALE OF OLEOMARGARINE VALID—*Pierce vs. State*, 63 Md., 592; *McAllister vs. State*, 72 Md., 390.

VALIDITY OF LAW—The provisions of the oleomargarine law which prohibit the keeping, sale or offering for sale of oleomargarine produced by mixing

animal and vegetable oils deleterious substances and milk with certain acids is valid both as to oleomargarine made in the state and that imported from other states and sold or offered for sale in the original package. *Fox vs. State*, 89 Md., 381.

The statute against the sale of an article made in imitation or semblance of natural butter is held not to apply to oleomargarine shipped into this state from others and sold in original packages. Held that it is an article of commerce and that the statute would be a violation of the Federal Constitution regarding commerce if it were made to cover such goods, *Fox vs. State*, 89 Md., 381.

INDICTMENT—A violation of the Pub. Gen. Laws, Par. 90, is sufficiently charged in an indictment charging the sale of oleomargarine colored so as to resemble butter. *Rash vs. State*, 89 Md., 755.

INDICTMENT—An indictment need not allege that the oleomargarine was fraudulently sold. *Fox vs. State*, 94 Md., 143.

RESTAURANT KEEPER—The Maryland Code Pub. Gen. Laws, Sec. 91, which prescribes that it is an offense for a restaurant keeper to serve oleomargarine as food to his boarders is not a violation of the U. S. Con., Par. 2 of Art. 4, nor of the 14th Amend. of the Constitution. *Handcock vs. State*, 89 Md., 724.

It is no defense in a prosecution for selling oleomargarine to say that it is a wholesome article and imported from another state, where it is being sold by a restaurant keeper at his tables, as it is not then being served in original packages and does not come within the purport of the constitution as to selling it in original packages. *Handcock vs. State*, 89 Md., 725.

DECISIONS OF THE SUPREME COURT OF MASSACHUSETTS ON FOOD LAWS.

ADULTERATION—It makes no difference whether the foreign matter used is or is not injurious to the health; the addition of pure water is punishable under the statute. *Com. vs. Scheffner*, 146 Mass., 512.

DISEASED MEAT—The offense of selling consists in the knowledge or the intention of the party in selling meat which he knows is unfit for food. *Com. vs. Boynton*, 12 Cush. (Mass.), 499.

CATERER—LIABILITY—One who holds himself out to the public as a caterer is liable to all persons who partake of what he has provided for them, in case they suffer from eating unwholesome food so provided. *Bishop vs. Weber*, 139 Mass., 411. And it is not necessary to allege payment or special damage. *Peck vs. Halman*, 28 Mass., 484.

CREAM—Held that cream to which boracic acid has been added comes within the meaning of the statute against a person possessing with intent to sell "milk" to which a foreign substance has been added. The term "milk" is held to include cream. *Com. vs. Gordon*, 159 Mass., 8.

CONSTRUCTION—Sections 5, 6, 7 and 9, Chap. 57, Pub. Stat. are construed to "prohibit the sale, etc., of milk containing 'more than 87 per centum of watery fluid,' or less than '13 per centum of milk solids,' unless it is sold, not as pure milk, but as skimmed milk, and out of a vessel, can, or package marked as required by section 7, that, on such a charge, it is immaterial what the cause of the excess of watery fluid, or of the deficiency of milk solids; that the sale, etc., of milk 'to which water or any foreign substance has been added, or milk produced from cows fed on the refuse of distilleries, or from sick or diseased cows,' is prohibited, whether it is sold as skimmed milk or pure milk, and whether it contains more or less than 13 per centum of milk solids; and that the sale of skimmed milk as pure milk is prohibited, even if it contains more than 13 per centum of milk solids, and it is prohibited in all cases unless it is sold as skimmed milk and out of a vessel, can or package marked as required by section 7." *Com. vs. Tobias*, 149 Mass., 129.

ADULTERATION—In prosecution for selling adulterated milk it is immaterial how the quantity of milk solids have been reduced below the required percentage. *Com. vs. Bowers*, 140 Mass., 483.

SAMPLES AND ANALYSIS—Under the law which requires that when a sample of milk is taken the analyses of the same shall be sent to the person from whom it is taken, the milk inspector told the defendant that he would give him the analysis of his samples if he wanted them, and told him what the analysis of the samples were, and afterwards on defendant's request wrote

down the analysis of defendant's samples which were below standard and gave them to defendant, and it was held that defendant was sufficiently informed of the character of his milk. *Com. vs. McCance*, 176 Mass., 292.

OBTAINING SAMPLES—The statute which gives collectors of samples of milk power to enter places where the milk is kept and to take samples for analysis, and which requires a sealed sample to be left with the owner, does not apply to a case where an inspector buys a sample without discovering that he is an inspector, but the defendant may be convicted on the proof by such inspector if the milk is below legal standard. *Com. vs. Coleman*, 157 Mass., 460.

DUPLICATE SAMPLES—The statute is merely directory which requires a portion of a sample of milk taken for inspection to be kept and delivered on request to the owner, and is not a condition precedent to the use of the inspector's testimony. *Com. vs. Holt*, 146 Mass., 38.

SEALING SAMPLES—The statute that requires all samples of milk to be sealed is not complied with by putting wax on top of the cork, but must extend over the nose of bottle. *Com. vs. Lockhardt*, 144 Mass., 132.

RIGHT TO TAKE SAMPLES—The Legislature alone can justify the taking of samples of milk. An agent of a milk inspector has no right to take samples of milk against the will of the owner when he is not authorized by the inspector. It should be evident that the intention of the Legislature was that the inspectors should have the right to delegate their power to other persons and not a mere conjecture. *Com. vs. Smith*, 141 Mass., 135.

SAMPLES—Under the law which provides that inspectors of milk shall take and have analyzed samples of substances supposed to be imitation butter, it is not essential to sustain a prosecution for having in possession with intent to sell a compound in imitation of butter that the inspector save out and seal a portion of the sample. *Com. vs. Ryberg*, 157 Mass., 67.

SEALED SAMPLES—The statute of 1886 provides that a portion of a sample of milk taken from analysis shall, if the person taking the same be so requested, be sealed and delivered to the owner. This provision impliedly repealed the former enactment on the subject. *Com. vs. Kenneson*, 143 Mass., 418.

COMPLAINTS. RIGHT TO MAKE—The act that provides that inspectors of milk shall be authorized to institute proceedings against persons manufacturing, selling, or having in his possession with intent to sell, any article in imitation of yellow butter produced from pure unadulterated milk or cream does not limit such right to such inspectors alone, but complaints filed may be made by other parties; and it is held that a complaint filed by the assistant of the board of agriculture was not bad for want of capacity under the act. *Com. vs. Mullen*, 176 Mass., 132.

MILK SALE—It is held that where milk is delivered to a purchaser of a meal as a part thereof it is a sale of the milk within the meaning of the statute, as though it had been bought and paid for apart from said meal. *Com. vs. Warren*, 160 Mass., 533.

BRIBERY OF MILK INSPECTOR—An indictment for attempted bribery of a milk inspector is sufficient if it sets out all necessary facts relating to his official position even though it does not say that he was an executive officer under the statute relating to the bribery of "any executive, legislative or judicial officer." The indictment need not aver that the act related to any specific matter then pending before the judge. *Com. vs. Lapham*, 156 Mass. 480.

AVERTMENT THAT SAMPLE WAS ANALYZED—It is sufficient to aver that the inspector caused the specimen to be analyzed or otherwise satisfactorily tested under the statute which requires inspectors who find milk adulterated to take samples thereof and have them analyzed and tested. *Com. vs. Lapham*, 156 Mass. 480.

PROOF BY ANALYSIS—A certain mode of proof by adulteration does not exclude other modes which existed before. *Com. vs. Spear*, 143 Mass. 172.

TEST BY LACTOMETER—In order to show that milk was adulterated when the test had been made by the use of a lactometer it is necessary to offer evidence as to the character of the instrument. *Com. vs. Nicholas*, 10 Allen [Mass.] 199.

COMPETENCY OF EVIDENCE: HOW DETERMINED—In the absence of statutory provisions covering the taking of milk analyzed the rules determining the competency of evidence shall be according to the common law. The evidence

of a person who has analyzed the milk and who is shown to have sufficient skill to analyze milk, is admissible. *Com. vs. Holt*, 146 Mass. 38.

CERTIFICATE—A certificate of analysis of milk by an inspector is admissible in evidence, provided the inspector testifies at the trial to the same facts as stated in the certificate the admission of the certificate as evidence before an inspector testifies is not a ground for a new trial. *Com. vs. Waite*, 11 Allen (Mass.) 284.

EVIDENCE—The evidence showed that at an early hour in the morning the defendant's wagon was upon a public street and that it contained several cans, from which a collector of samples in the employ of the milk inspector took a sample of milk from a can not marked "skimmed milk;" that an analysis of the milk so taken showed it to be below the legal standard; such evidence is sufficient to show an intent to sell the milk contained in the wagon. *Com. vs. Smith*, 142 Mass. 169.

AVERMENT OF QUALITY—Where the law requires a record of analysis be made and preserved as evidence and a certificate of such analysis sworn in by the analyst is made admissible in evidence against a defendant, an averment that the analysis showed that the milk was not of standard quality was held to be sufficient. *Com. vs. Lapham*, 156 Mass. 480.

EVIDENCE—Testimony that the defendant was on a wagon which had a license and contained milk cans in one of which was adulterated milk, is competent evidence to show that he was in possession of adulterated milk with intent to sell it. *Com. vs. Rowell*, 146 Mass. 128.

SALE—To sustain conviction under the statute of 1886 it is sufficient to show that a glass of adulterated milk was sold on the premises. *Com. vs. Veith*, 155 Mass. 442; *Com. vs. Warren*, 160 Mass. 533.

MILK—Statutes which provide "whoever sells or keeps or offers for sale adulterated milk, or milk to which water or other foreign substance has been added" throw the risk upon the seller of knowing that the milk which he keeps and offers for sale is pure and unadulterated. Under an indictment for a violation of such statutes allegation of proof of criminal intent is unnecessary. *Com. vs. Farren*, 9 Allen (Mass.) 489; *Com. vs. Nichols*, 10 Allen (Mass.) 190; *Com. vs. Waite*, 11 Allen (Mass.) 264; *Com. vs. Smith*, 103 Mass. 444; *Com. vs. Warren*, 160 Mass. 533; *Com. vs. Vieth*, 155 Mass. 442; *Com. vs. Evans* 132 Mass. 11.

WATERED MILK—If it is shown that watered milk was sold as skimmed milk it is a good defense to a prosecution for selling adulterated milk. *Com. vs. Tobias*, 141 Mass. 129.

SKIMMED MILK—It is not necessary that the buyer of skimmed milk know it to be such, provided the vessel containing it is duly marked. *Com. vs. Smith*, 149 Mass. 9.

WATER ADDED TO SKIMMED MILK—It is an offense to sell skimmed milk to which water has been added. *Com. vs. Wetherbee*, 153 Mass. 159.

MILK. RESPONSIBILITY FOR ACT OF SERVANT—If a servant, in the course of his employment, sell adulterated or inferior milk, or imitation butter, or a sale by the master of such adulterated or inferior milk or imitation butter made by the servant without his knowledge, the master is criminally liable. *Com. vs. Gray*, 150 Mass. 327; *Com. vs. Warren*, 160 Mass. 533; *Com. vs. Vieth*, 155 Mass. 442.

MASTER'S LIABILITY. MILK—Possession of adulterated milk by servant is possession by master, and he may be prosecuted for having the same. *Com. vs. Proctor*, 165 Mass. 38.

RESTAURANT KEEPERS. NOTICE—The law requiring restaurant keepers to furnish their guests with notice that oleomargarine or butterine is used instead of butter is not complied with by hanging up a sign reading "Butterine used only here," nor by having the words, "Only fine butterine here," printed on the bill of fare, if the guest does not read the sign or examine the bill of fare. *Com. vs. Stewart*, 159 Mass. 113.

VALIDITY (OLEOMARGARINE LAW)—The Legislature has power to pass laws to regulate the sale of oleomargarine. *Com. vs. Huntly*, 156 Mass. 236.

LICENSE TO SELL—Oleomargarine and butterine come within the meaning of the statute which provides that persons may carry and expose for sale fruits, provisions, etc., without a license. They are held to be provisions. *Com. vs. Lutton*, 157 Mass. 392.

SAMPLES—Where the defendant is charged with exposing for sale oleomargarine in imitation of butter and it is shown that he had oleomargarine in imitation of butter in his store, but kept it so it could not be seen by customers, it is held that such facts shown are insufficient to support a conviction, and that they do not constitute an exposure for sale within the meaning of the statute. *Com. vs. Byrnes*, 158 Mass. 172.

SAMPLES. ILLEGAL TAKING—Even though a sample is taken from the defendant in an illegal manner, it is admissible as evidence in a prosecution for exposing for sale oleomargarine in imitation of butter. *Com. vs. Byrnes*, 158 Mass. 172.

OLEOMARGARINE LAW (CONSTRUCTION)—A statute which provides that on "both sides of" a wagon selling oleomargarine there shall be "a placard in uncondensed gothic letters, not less than three inches in length 'Licensed to sell oleomargarine;'" is not complied with by putting the placard on the inside of a covered vehicle. *Com. vs. Crane*, 157 Mass. 218.

CRIMINAL INTENTION NEED NOT BE SHOWN—It is unnecessary in a prosecution for selling oleomargarine without giving the purchaser express notice that it is such, to show a criminal intention. *Com. vs. Gray*, 150 Mass. 327.

LABEL LAW—Held not to be a violation of the law, requiring the top and bottom of a package in which butterine is sold to be plainly so marked to sell from such a package when the cover has been temporarily removed. *Com. vs. Bean*, 140 Mass. 172.

DECISIONS OF THE SUPREME COURT OF MICHIGAN ON FOOD LAWS.

ADULTERATION. KNOWLEDGE—Persons making sales of adulterated food which is prohibited by statute to be sold do so at their peril. It is within the valid exercise of the police power of a state to enforce a penalty for the sale of adulterated articles of food or drink, even though the seller has no knowledge of the adulteration. *People vs. Snowberger*, 113 Mich. 86.

ADULTERATED JELLY—Defendant, being a salesman, was prosecuted for selling adulterated jelly under the act of 1895, amended by 1897 and 1899, No. 117. The evidence showed that he obtained an order for pure fruit jelly, which he wrote down as "pure fruit jelly," and sent it to his house, having no further connection with the deal. The house sent adulterated jelly labeled "Pure Fruit Jelly." It was held that the defendant could not be convicted of selling adulterated jelly. *People vs. Skillman*, 8 Detroit L. N. (Mich.) 1090.

BACON. LIABILITY OF SELLER—In an action to recover damages for injuries arising from eating a piece of spoiled bacon sold by the defendant, it was not error not to permit the defendant's employé to testify that the bacon was prepared for sale about the time of the plaintiff's purchase. That is a question for the jury whether the plaintiff was guilty of contributory negligence in eating the bacon after he smelled peculiar odors arising from it, and whether the defendant was so careless in seeing that the bacon sold was fit for food that he should be held liable for his own act or those of his servants. *Craft vs. Parker, Webb & Co.*, 96 Mich., 245.

VINEGAR. SAMPLES. KNOWLEDGE—It is held that a person prosecuted for selling vinegar not up to the legal standard is not entitled to have the prosecution give him a sample of the vinegar. He cannot complain that he could not get a sample for analysis if he was not stopped from doing so by any person interested in the prosecution of the suit. Lack of knowledge that the vinegar was not up to the standard prescribed is no defense. *People vs. Worden Grocery Co.*, 118 Mich., 604.

VINEGAR—It is held that the Pub. Acts of 1889, No. 224, which forbid the sale of cider vinegar containing less than 1½ per centum of cider vinegar solids and prescribing that fermented vinegar shall have, in addition to such per centum of solids contained in the fruit or grain from which it is made, two and one-half tenths of one per centum ash or mineral matter, are construed to mean that all fermented vinegar shall be of said standard, whether made from grain or fruit. *People vs. Worden Grocery Co.*, 118 Mich., 604.

DAIRY PRODUCTS—It is held that a statute which has for its aim "to prevent deception in the manufacture and sale of dairy products and to preserve the public health," which forbids the manufacture and sale of products not

made wholly of milk or cream and in semblance of butter, and which provides that the state shall purchase the machinery now used in such manufacture and that the state auditor shall allow certain sums which shall be judiciously decreed as pay for the same, is unconstitutional. *N. W. Mfg. Co. vs. Wayne*, Circuit Judge, 58 Mich., 381.

MILK. EXPERTS—In an action for damages for the adulteration of milk furnished under a contract, where an expert testified as to the results of his analysis of the samples of the milk, the defendant might on cross-examination ask for the results of the analysis of other samples furnished by the plaintiff. *Michigan Condensed Milk Co. vs. Wilcox*, 78 Mich., 431.

CHEESE—Under the law which forbids any person from knowingly offering for sale cheese which is labeled falsely, in which knowledge is made an element of the offense, it is held that knowledge need not be proven to sustain a conviction of a person for selling adulterated food. *People vs. Snowberger*, 113 Mich., 86.

COLORING MATTER—Where the coloring matter used is not deleterious and is not used for the purpose of fraud and deception, it does not come under the provisions of "an act to prohibit and prevent adulteration, fraud and deception in the manufacture and sale of articles of food and drink." If a manufacturer colors oleomargarine with a harmless substance permitted by the statute to be used in coloring natural butter, and the oleomargarine is properly labeled, marked and stamped with the name and address of the manufacturer, the seller cannot be criminally prosecuted. *Grosvenor vs. Duffey*, (Mich.) 80 N. W., 19.

DECISIONS OF THE SUPREME COURT OF MINNESOTA ON FOOD LAWS

FORMULA OF FOOD. NO RIGHT TO KEEP SECRET—No man has a constitutional right to keep secret the composition of substances which he sells to the public as articles of food. *State vs. Aslesen*, 50 Minn., 5.

BAKING POWDER—A statute which provides that manufacturers of baking powder shall put a label on each can stating the different ingredients used in its manufacture and composition is not an infringement on private rights and is constitutional. *State vs. Sherod*; *State vs. Horrigan*; *State vs. O'Grady*, 80 Minn., 446.

BAKING POWDER—The act of 1889 regarding the adulteration of baking powder embraces but one subject and it is therefore constitutional within the meaning of the constitution in regard to acts embracing but one subject in their title, etc.

Alum baking powder must be marked as required by law so as to give the public full notice of what they are buying; and sections 1 and 2 of the statute requiring alum baking powder to be so marked are constitutional. *Stolz vs. Thompson*, 44 Minn., 271.

LARD—It is required that the seller of any article substituted or designed to take the place of lard shall, by label or card, inform the purchaser of the nature and ingredients of the article which he offers for sale. *State vs. Aslesen*, 50 Minn., 5.

LARD LABELING—A statute requiring the sellers of lard substitute to inform the purchaser of the fact by labeling the article with a quantitative analysis of the ingredients does not deprive the seller of his property without due process of law, but is a valid exercise of the police power. *State vs. Aslesen*, 50 Minn., 5.

COTTOLENE—Under a law which provides that all substitutes or imitations of lard must be marked "Lard Substitute" and providing that the act does not apply to cottolene when it is not manufactured in imitation of lard, and is plainly marked "cottolene," it has been held that such act forbids the sale of cottolene manufactured to resemble lard, unless the package is marked "Lard Substitute"; and that evidence, that the defendant sold cottolene resembling lard without being marked "Lard Substitute" is sufficient to sustain a conviction. *State vs. Hansen* (Minn.), 54 L. R. A., 468.

ADULTERATED MILK—A statute prohibiting the sale of cream that contains less than 20 per cent of milk fats is a valid exercise of the police power. *State vs. Crescent Creamery Co.*, 83 Minn., 284.

MILK LICENSE—The laws of 1895 which authorizes a city to provide for the regulation of the sale of milk and licenses therefor within its limits, give a city power to require that the applicant for a license consent that the dairy herd from which he obtains milk may be inspected by the health commissioner, although the cows are outside the city limits.

An ordinance providing that before the license is granted the animals from which the applicant obtains his milk shall be subject to the tuberculin test is not unreasonable. *State vs. Nelson*, 66 Minn., 166.

OLEOMARGARINE—The law of 1885, chap. 149, par. 4, is constitutional and within the police power of the state and the same is good as to its title within the meaning of sec. 27, art. 4 of the constitution. *Butler vs. Chambers*, 36 Minn., 69.

A statute intended to restrain or suppress the manufacture and sale of oleomargarine and similar compositions, is a legitimate exercise of the police power of the state. *Butler vs. Chambers*, 36 Minn., 69.

PUBLIC MARKET—An ordinance which requires that all dealers in order to sell within the city limits in any other place than in the public market must have a license is valid. *State vs. McMahon*, 62 Minn., 110.

DECISIONS OF THE SUPREME COURT OF MISSOURI ON FOOD LAWS.

UNWHOLESOME FOOD—The wilful exposure of unwholesome provision for sale in a public open market is a punishable offense. *State vs. Snyder*, 44 Mo. App. 429.

UNWHOLESOME PROVISIONS. EXPOSURE—It is a criminal offense to expose unwholesome provisions for sale as food unless the fact that they are unwholesome is not known to the person who so exposes them. *State vs. Snyder*, 44 Mo. 429.

DECEITFUL NATURE OF ARTICLE—It is immaterial whether the article can be easily detected or not, or whether it is apt to deceive. *State vs. Addington*, 77 Mo. 110.

***ALUM BAKING POWDER. CONSTITUTIONALITY**—An act which makes it "unlawful for any person or corporation doing business in this State, to manufacture, sell or offer to sell any article, compound," etc., "for the purpose of being used in the preparation of food in which * * * there is any arsenic, calomel, bismuth, ammonia or alum" is not constitutional. And the fact that the baking powder which it suppresses has been long in public use and there is an open question as to its injuriousness to public health makes no difference. *State vs. Layton*, 160 Mo. 474.

BAKING POWDER—The act of May 11, 1899, regarding the sale of alum baking powder is within the police power and it is held that alum baking powder is not so universally and widely recognized as wholesome and innocuous that a court will take judicial notice of the fact that it is so wholesome and innocuous. *State vs. Lyton*, 160 Mo. 474.

LIQUORS—The revised statute of 1899, section 3887, makes the adulteration of liquor a felony, and the revised statute of 1899, section 3890, makes it unlawful to sell liquor without taking an oath and giving a bond not to adulterate it. Held "that it is an offense to either sell liquor without a bond or sell adulterated liquor under this act." *State vs. Crowley*, 37 Mo. 399.

LIQUOR—Under a statute allowing druggists and physicians to mix and adulterate liquors for medical or mechanical purposes it is necessary that they comply with the statute that requires that persons selling alcoholic liquors or dealing in them must take an oath against adulteration. *State vs. Ferguson*, 72 Mo. 297.

LIQUORS—The law which prohibits the manufacture of beer or malt liquors from "any substance, material, or chemical, other than pure hops, or pure extract of hops, or pure barley, malt or wholesome yeast, or rice" is held to be accurate enough even though it does not name water as proper material to be used. *State vs. Bixman*, 162 Mo. 1.

MILK—It is a valid exercise of the police power to prohibit the sale of milk containing less than 12 per cent of milk solids. *Kansas City vs. Cook*, 38 Mo. App. 660.

*On Dec. 23, 1902, the U. S. Supreme Court dismissed the writ of error in this case on the ground that no Federal question had been raised in the trial court.

IMITATION BUTTER—Section 2, Laws of 1895, p. 26, prohibits the manufacture or sale of imitation butter. It is immaterial in a prosecution under the act that another section of the same act providing for the punishment of any subsequent offense as far as the guilty defendant is concerned is unconstitutional. The provisions of the act with regard to the first and subsequent offenses are not inseparable. A person convicted of selling substitutes for butter colored yellow under section 2 can not avail himself of a plea that section 5 regarding imitation butter and requiring it to be marked in a manner therein prescribed is unconstitutional. *State vs. Bockstruck*, 136 Mo. 335.

It is within the police power of the State to prohibit the manufacture and sale of imitation butter. *Id.*

Section 8, Laws of 1895, p. 26, regarding imitation butter, does not contravene section 53 of article 4 of the constitution regarding the "changing of rules of evidence in any judicial proceeding or inquiry before courts" because it provides that a person having in his possession or control any imitation butter shall be held to have it so with intent to commit a public offense. *Id.*

Section 2 of this act is held to embrace section 5 which requires imitation butter to be marked in a certain manner therein prescribed. *Id.*

IMITATION. BUTTER VALIDITY OF STATUTE—The unconstitutionality of one provision of an act that fines imposed thereby shall be paid into the state treasury instead of the school fund does not render unconstitutional the provisions imposing the fine for the manufacture, sale, keeping for sale, and fraudulent use of imitation butter. *State vs. Newell*, 140 Mo., 282.

OLEOMARGARINE STATUTES—A statute which absolutely prohibits the manufacture or sale of any compound designed as a substitute for butter, however wholesome, valuable or cheaper, and however openly and fairly the character of the substance may be avowed and published, is constitutional. *State vs. Addington*, 77 Mo., 110; 12 Mo. App., 217.

OLEOMARGARINE—It is within the police power of the State to prohibit the sale of any imitation of butter or cheese. *State vs. Addington*, 77 Mo., 110; 12 Mo. App. 214.

OLEOMARGARINE—When the statute prescribes that nothing therein shall be construed to prohibit the use of salt rennet, or harmless coloring matter for coloring substitutes for butter manufactured for sale or export outside the State, an information which charges the defendant with selling a combination of animal fat with butter which resembles genuine butter, and is colored yellow by combining it with some foreign coloring matter, need not negative the exception in the statute. *State vs. Stocker*, 80 Mo. App. 354.

Under the statute of March 24, 1881, regarding the manufacture and sale of oleaginous substances for food it is held that an intention to deceive is not an essential element of the offense, but that the act prohibits the manufacture or sale of the articles mentioned without regard to intention to commit the offense. *State vs. Addington*, 77 Mo. 110.

SUPREME COURT DECISIONS OF NEBRASKA ON FOOD LAWS.

DEPUTY FOOD COMMISSIONER—Under the laws of this state which provide that the Governor shall be the food commissioner and shall appoint a deputy food commissioner, who shall make an annual report to the governor and give a bond for the faithful performance of his duties as such deputy food commissioner, it is held that such deputy is a state officer, and not a mere employé of the state. *State vs. Cornell*, 60 Neb., 276.

LIQUORS—Under a statute forbidding the sale or gift of adulterated liquors an applicant who has sold adulterated liquor within a year is not entitled to a license. *Livingston vs. Corey*, 33 Neb., 366.

DECISIONS OF THE SUPREME COURT OF NEW HAMPSHIRE ON FOOD LAWS.

ADULTERATION—The Legislature having power to fix a standard, it must judge whether or not milk below that standard is wholesome, so that the court cannot take judicial notice whether milk below that standard is or is not dangerous to the public health. *State vs. Campbell*, 64 N. Y., 404.

OBJECT—Statutes which prevent the sale of adulterated provisions are made in order to protect the public health. 64 N. H., *State vs. Marshall*.

MILK—In a prosecution under the laws regulating the sale and inspection of milk, evidence that the defendant's cows were properly fed, but which evidence is offered for the purpose of discrediting the analysis of the milk put in by the state, is properly rejected. *State vs. Campbell*, 64 N. H., 402.

The state may authorize the analysis of milk claimed to be adulterated, and allow the giving of evidence of such an analysis even though in the meantime the milk has been destroyed.

The Legislature may fix an arbitrary standard below which milk cannot fall; and evidence that milk below that standard when given by the cows is not a defense. *State vs. Campbell*, 64 N. H., 402.

OLEOMARGARINE—NOTICE—It is a legitimate exercise of the police power of a state to require that oleomargarine shall not be furnished to a guest without his knowledge, as it is an act for the protection of the public health and to prevent fraud and deception on the same in buying an article of general consumption. *State vs. Ball*, 70 N. H., 40.

OLEOMARGARINE—It is no defense to the action to show that defendant who furnished oleomargarine to a guest in a hotel without first notifying such guest that it was oleomargarine did not know or have reason to know that it was oleomargarine. *State vs. Ryan*, 70 N. H., 196.

DECISIONS OF THE SUPREME COURT OF NEW JERSEY ON FOOD LAWS.

MILK—It is not necessary to sustain a prosecution under an act to prevent the adulteration of milk to show the particular manner in which an analysis of the milk was conducted; but it is necessary to allege and prove that the milk consisted of more than 88 per cent of watery fluids and less than 12 per cent of milk solids. *Vandegrift vs. Niehla*, (N. J. 1901) 49 A. 16.

It is not necessary to show that the defendant knew that the milk was below the legal standard. The Legislature has power to pass laws, the violation of which may be punished without regard to motive or knowledge on the part of the violator, and therefore courts cannot require proof of such knowledge. *Id.*

The official character of a chemist who made the analysis of a sample may be *prima facie*, established by his testimony, that he was duly appointed for the purpose of making analysis. *Id.*

OLEOMARGARINE—In an indictment under an act forbidding the sale of oleomargarine or other imitations of butter, unless express notice be given to purchaser, it is not necessary to show criminal intent. *State vs. Newton*, 50 N. J. L. 549.

OLEOMARGARINE—The supplemental act of March 25, 1895, regarding oleomargarine, does not abrogate the provisions of the original act. It only applies where the substance is manufactured and sold artificially colored in imitation of yellow butter, while the presence of such coloring is not contemplated by the original act. *McGuire vs. Doscher*, 65 N. J. L. 139.

DECISIONS OF THE SUPREME COURT OF NEW YORK ON FOOD LAWS

ADULTERATION is the corruption by mixture with some foreign substance or with what is less valuable. *People vs. West*, 44 Hun. (N. Y.) 162.

BUTTER—Held that a grocery man who sold an article representing it to be butter, which contained a fourth part foreign matter, is guilty of a violation of the act which prohibits the sale of any substance not butter as butter. *People vs. Mahaney*, 41 Hun. (N. Y.) 26.

UNWHOLESOME FOOD—It is just as much of an offense to sell unwholesome beef to a wholesale merchant as it is to sell it direct to the consumer. *People vs. Parker*, 38 N. Y. 35.

UNWHOLESOME MEAT—It is not necessary to show in indictment for selling unwholesome meat that sickness resulted from eating it. Dealers have no right to continue selling unwholesome food until some one is made sick by its use. *Goodrich vs. People*, 19 N. Y. 577.

COFFEE. COLORING—Under the laws of 1893 the sale of colored coffee is not illegal unless the process of coloring has injured the coffee, or the coloring conceals some damage to it, or it makes the coffee appear better and of a greater value than it really is. *Crossman vs. Lurman*, 54 N. Y. Supp. 72.

LEMONADE—A mixture known as "Eiffel Tower Lemonade" was found to consist of 48 per cent sugar, 35 per cent tartaric acid, 12 per cent citric acid and 5 per cent oil of lemon. There were pictures of lemons pasted on each box, and also a statement that 38,000,000 lemons had been used the last year in making the "Eiffel Tower Lemonade." The statement also went on to say that the "Eiffel Tower Lemonade" was manufactured in the orchard where the lemons were grown by concentrating the lemons in said orchard. In the trial the defendant testified that 52,000,000 lemons had been used in the last year in making "Eiffel Tower Lemonade," and that the oil of lemon used was made from the lemon rind. It was held that under the law against the sale of adulterated beverages and the sale of an inferior substance under the name of or as an imitation of another substance of greater value, a verdict finding the defendant guilty of selling an inferior article as lemonade should be sustained, as tartaric acid is cheaper considerably than lemon juice. *People vs. Park* 69 N. N. S. 1120; 60 App. Div. 255.

CANNED PEAS—Under an indictment for selling canned peas containing copper, it is necessary in order to sustain a conviction to show that the peas sold contained poison, and that the copper contained in the peas was poison. *People vs. Bischoff*, 14 N. Y. State Rep. 581.

TEA—The possession of adulterated tea for the purpose of selling the same to the general public constitute a nuisance. *Health Department vs. Purdon*, 99 N. Y. 237.

VINEGAR—The act forbidding the manufacture and sale of vinegar containing artificial matter is constitutional as a police regulation. *People vs. Girard*, 145 N. Y. 105.

VINEGAR ANALYSIS—It is held that an action under the laws of 1893 to recover a penalty for selling adulterated cider vinegar, the evidence of a chemist to whom a sample has been submitted that the cider vinegar contained less than 2 per cent of cider vinegar solids is insufficient. In order to recover the mode of analysis must be shown. 51 N. Y. Supp. *People vs. Braested*.

VINEGAR INSTRUCTIONS—Laws of 1893, chap. 338, par. 10, amended by laws of 1890, chap. 308. A party guilty of an illegal sale of adulterated vinegar under the laws against the sale thereof, which provide among other things that on an action of the Supreme Court for the violation of any of the provisions of the said laws an application may be made to the "court or any justice thereof, that an injunction issue to restrain the defendant from further violating said act:" could not be enjoined by the county court by an injunction, in such an action in the Supreme Court. *People vs. Hintholz*, 74 N. Y. St. 241.

If the affidavits for an injunction against the sale of adulterated vinegar do not show the statutory elements of the offense the injunction should be vacated. *Id.*

MILK. BOARD OF HEALTH—Under the law which authorizes local boards of health to make such regulations for the general health as they may deem necessary a requirement that vendors of milk in the city shall register each year before receiving a license to sell milk is held to be valid. *City of Gloversville vs. Enos*, 72 N. Y. St. 398.

An honorably discharged soldier, although authorized to sell goods and procure a license without cost, must register before receiving a license to vend milk. *Id.*

MILK—Under an indictment for selling adulterated milk it is not necessary to show criminal intent. Guilty knowledge is not an essential element of the offense. *People vs. Shaeffer*, 41 Hun. (N. Y.) 23; *People vs. Cipperly*, 101 N. Y. 634; *People vs. Kibler*, 106 N. Y. 321; *People vs. Eddy*, 12 N. Y. Supp. 628.

ADULTERATED MILK. INDICTMENT—It is not necessary to allege in an indictment for selling adulterated milk to a cheese factory that the factory was a "full cream" factory, under a statute that provided that no person shall supply to "any cheese factory, any impure or adulterated milk, or milk from which any of the cream has been taken, except pure milk to skim cheese factories." *People vs. Spees*, 46 N. Y. Supp. 995.

MILK—To sustain a conviction under the laws of 1862 it is not sufficient to charge that the defendant had adulterated milk, but it must be proved that the milk was adulterated for the purpose of selling or exchanging it. *People vs. Faurback*, 5 Park Cr. Rep. (N. Y.) 311.

MILK—The keeping and offering for sale of adulterated milk is a violation of the sanitary code. *People vs. Justices*, 7 Hun. (N. Y.) 214.

To bring into the city impure and adulterated milk for sale is an offense. *Polinsky vs. People*, 73 N. Y. 65.

SAMPLES—Under an indictment for selling adulterated milk to a cheese factory evidence is admissible to show that the milk has not been watered or skimmed, and that a sample drawn from the lower part of a can is not a fair test of the quality of the milk. *People vs. Hodnett*, 22 N. Y. Supp. 809.

ANALYSIS—Evidence of a test of milk which is charged to have been adulterated, even though made nearly a year after the sale of the milk, is admissible against the person charged with the adulteration. *Stearns vs. Ingraham*, 1 Thomp. & C. (N. Y.) 218.

MILK. EVIDENCE—Evidence is admissible, upon a trial for selling adulterated milk, which tends to show that there was no physical interference with the milk after it was drawn from the animal. *People vs. Salisbury*, 37 N. Y. Supp. 420.

MILK—In a case where it is shown that the milk had stood in a can over night and tasted bad when sample was taken, and that a sample was taken from it and put into two bottles after it had been stirred up, one taken by the state and the other bottle by the defendant, the state samples showing a percentage of 2.61 butter fats by a chemical test, and the defendant's sample showing a percentage of 3.22 butter fats by the Babcock test, it is held that such facts will support a verdict for the defendant where the instruction was that if the milk tested by the state was a fair sample of all the milk in the can then defendant had sold adulterated milk and must be fined. *People vs. Rickard*, 63 N. Y. S. 165.

IMPURE MILK—Mere possession of impure milk in a milk wagon while milk is not being delivered or sold to customers is not a violation of the laws of 1893. *People vs. Kelline*, 50 N. Y. Supp. 653.

SKIMMED MILK—Where evidence does not show whether the milk taken for analysis was taken from a vessel containing skim milk or from one containing pure milk a conviction can not be sustained. *People vs. Thompson*, 14 N. Y. Supp. 819.

A law which provides that no person or persons shall sell, buy or bring to be manufactured to any butter or cheese factory, any milk diluted with water, or any unclean, impure, unhealthy, adulterated, or unwholesome milk, does not make it criminal for the owner of a cheese factory supplied with milk exclusively by himself to furnish milk diluted with water. *People vs. West*, 106 N. Y. 293.

NAME ON MILK CANS—It is unlawful for any person without the consent of the owner to use or to sell any milk cans bearing the name or initials of the owner. *Bell vs. Gaynor*, 36 N. Y. Supp. 122.

CREAM—Where the defendant was a dealer in milk and cream and samples were taken from a man in his employ at an early hour in the morning while said employé was driving a wagon through the street, a number of which corresponded with defendant's license to sell milk, it was held that the defendant was offering the cream for sale under the evidence submitted. *People vs. Hills*, 72 N. Y. St. 340, 64 App. Div. 584.

COWS—RUNNING SORES—It is a matter of common knowledge that a cow that has a running sore is unfit for food. *Goodrich vs. People*, 19 N. Y. 594.

OLEOMARGARINE—Under the laws of 1893, chap. 338, par. 36, amended by the laws of 1897, chap. 768, prohibiting the sale of oleomargarine as butter, the inspector testified that he examined defendant's stock and that the defendant said that he had been selling a substance which had been found on analysis to be oleomargarine, for butter, and that it was sold as butter. Held, that the jury should be instructed that if they did not believe the defendant made the said admission they should not find him guilty on that evidence alone. *People vs. Bremer*, 74 N. Y. St., 570.

It is not material who should determine the amount of the forfeiture, but the minimum fine can be at least recovered. *Id.*

OLEOMARGARINE LAWS—The state has power to regulate the sale. *People vs. Arensburg*, 103 N. Y., 388.

OLEOMARGARINE—The intention to sell as butter articles manufactured by mixing animal or vegetable oils with natural milk or cream must be shown in order to convict one of a violation of the statute prohibiting such sale. *People vs. Dold*, 63 Hun (N. Y.), 583.

OLEAGINOUS SUBSTANCES—It is unlawful to manufacture or sell products made from vegetable oils or animal fats or oils, which are designed to take the place of butter or cheese. It is not necessary to prove the act beyond a reasonable doubt; preponderance of evidence is sufficient. *People vs. Briggs*, 114 N. Y., 56.

BUTTER. INTENT AND COLOR—In a prosecution under a law preventing the imitation of the color of natural butter, the intent need not be shown, because it is immaterial. *People vs. Hellman*, 68 N. Y. S., 66; 15 N. Y. Cr. R., 394.

IMITATION BUTTER—Restaurant keepers may be prosecuted under an act which provides that substances in imitation of natural butter shall not be served to customers, if they use for cooking purposes imitations of natural butter manufactured outside of the state; 38 N. Y., Supp. 635.

OLEOMARGARINE. JUDICIAL NOTICE—Courts will not take judicial notice of the natural appearance of oleomargarine. *People vs. Meyer*, 60 N. Y. St., 415.

PRESERVATIVES—It is held that a law prohibiting the sale of butter containing any preservative except salt, or of cheese containing any preservative except spirituous liquors, or of condensed milk containing any preservatives except sugar; and prohibiting the sale of preservatives to be so used, is void as being in restraint of a person's liberty to sell articles of commerce. *People vs. Biesecker*, 68 N. Y. S. 1067, 58 App. Div. 391.

The law prohibiting the sale of butter or dairy products containing preservatives, except in certain cases, is not a mere health regulation. *Id.*

RECOVERY OF PENALTY. ACTION—Under par. 37 of the agriculture law the penalty should be recovered by a civil and not by a criminal suit. *People vs. Bremer*, 74 N. Y. St. 570, 69 App. Div. 14.

SLAUGHTER HOUSES—A statute providing that a repeal of a statute shall not effect a penalty arising before the repeal takes effect is applicable to future legislation, and a defendant liable to a penalty under the laws of 1898 regarding the slaughter of calves not in a condition for food is held liable for the penalty, even though the statute under which he is prosecuted was repealed in 1901, before the prosecution was commenced. *People vs. Jackson*, 73 N. Y. St., 461.

DECISIONS OF THE SUPREME COURT OF NORTH CAROLINA ON FOOD LAWS.

UNWHOLESOME FOOD—In this state it is held to be a misdemeanor for a person knowingly to sell unwholesome food. *State vs. Norton*, 1 Ired. (N. Car.), 40; *State vs. Smith*, 3 Hawks (N. Car.), 378.

DECISIONS OF THE SUPREME COURT OF OHIO ON PURE FOOD LAWS.

FOOD. PROSECUTION—It is not necessary to show in a prosecution for selling adulterated food condemned by the pure food laws that the article sold contains a sufficient amount of injurious substance to be detrimental to health if the substance is such that its continuous use in the food would have such effect. *State vs. Hutchinson*, 55 Ohio State, 537.

DELIVERY OF ADULTERATED GOODS—The statute is not violated until the goods are paid for, even if the seller intends to sell the goods and they are delivered. *Hieder vs. State* (C. P.), 4 Ohio Dec., 227.

ADULTERATED FOOD It is held in this state that the manager of a mercantile corporation can be fined under the statute prohibiting the sale of adulterated food or drugs, for the sale of adulterated articles by the agent of a corporation if the sale was within the scope of his authority. *Meyer vs. State*, 54 Ohio St., 342.

The act of 1884 prohibits the sale of any article of food or drug which is adulterated, and it is no defense to a prosecution under it to prove that the defendant was ignorant of the adulteration of the article sold or offered for sale. *State vs. Kelly*, 54 Ohio St., 166.

POWER OF DAIRY AND FOOD COMMISSIONERS—When they are authorized to enforce each and every law against the adulteration of food they have power to point out such matters as may be necessary to inform dealers that certain vinegar was manufactured and sold contrary to and in violation of the law, and the persons dealing therein shall be punished according to law. *Williams vs. McNeal*, 7 Ohio Cir. Ct. Rep., 280.

DAIRY AND FOOD COMMISSIONERS. POWER—In order to employ a counsel and fix their fees dairy and food commissioners must, upon the recommendation of the Attorney General, receive written consent from the Governor and Auditor of the State. *State, Renner vs. Guilbert*, 58 Ohio State, 637.

FOOD INSPECTOR—A food inspector cannot compel by injunction a manufacturer to sell an article of food or drink to make an analysis under the statute; the remedy is by prosecution under the succeeding section. *State vs. Capital City Dairy Co.*, 62 Ohio St., 123.

INTENTION OF LEGISLATURE—The legislature, in passing laws prohibiting the sale of unsound and diseased meat and provisions, intended them as a means of protecting the public health. 39 Ohio St., 236.

ADULTERATION. AFFIDAVIT—An affidavit charging the adulteration of food and drugs need not charge that the adulterated article was sold to be used as food. *State vs. Kelly*, 54 Ohio St., 166.

KNOWLEDGE NOT ESSENTIAL—*Bissman vs. State*, 9 Ohio C. C., 714.

BUTTER—It is held to be within the power of the legislature to enact laws prohibiting the sale of any substance having the semblance of butter or cheese which is not made wholly from pure milk or cream, unless each package shall be plainly stamped upon it the name of every article used in the composition of such substance, and that it is not a defense to show that they were patented under an indictment for selling impure provisions. *Palmer vs. State*, 39 Ohio St., 236.

CHICORY—It is an offense against the pure food laws of the state to offer liquid chicory and coffee as "liquid coffee" as an article of food. *State vs. Dreher*, 55 Ohio St., 115.

COMPOUNDS. COCOA—The manufacture of a simple article of food from a natural product by abstraction which removes a valuable part does not make it a mixture or compound within the exception in the statute of this state relating to the adulteration of foods, of mixtures, or of compounds, recognized as ordinary articles of food. *Rose vs. State*, 1 Ohio C. D., 72.

Held that the extraction of the greater part of the oil from the cocoa bean, and selling the product as breakfast cocoa, is not an adulteration. *Rose vs. State*, 11 Ohio C. C., 87.

DAIRY PRODUCTS—The act regulating the sale of dairy products and to prevent fraud on the public and to preserve the health of the same is held to be constitutional. *Holtgreive vs. State*, 7 Ohio N. P. 389.

MILK—An act prohibiting the adulteration of milk and requiring that each manufacturer shall post a copy of it in the receiving room of his factory is directory only and a failure to do so will not excuse one guilty of selling adulterated milk to the factory contrary to the provisions of the act. *Bainbridge vs. State*, 30 Ohio St. 265.

MILK—On prosecution for knowingly delivering skimmed milk to a cheese factory, with intent to defraud, evidence, tending to show guilty knowledge, of similar transactions of the same kind other than that relied upon for conviction is admissible. *Bainbridge vs. State*, 30 Ohio St. 265.

DEMAND OF SAMPLES—An affidavit stating that a person refused to furnish to persons interested a sample of food for analysis that he offered for sale, is bad because it does not state that the sample was demanded. *Margolins vs. State*, 1 Ohio N. P. 264.

DUPLICATE SAMPLES—It is held that the defendant is not entitled to a sample of the article in possession of the state on which it bases its prosecution, unless the defendant can show that he cannot make a defense as to the ingredients of said article unless he obtains said sample. *State vs. Breckenridge*, 7 Ohio N. P. 663.

ANALYSIS OF DUPLICATE SAMPLES—It is discretionary with the Court to permit an expert to examine the article on behalf of the defendant.

When an analysis of an article in possession of the state in a prosecution is made on behalf of defendant, such an analysis must be made by an expert appointed by the Court, and the expert who made the analysis for the state must be present thereat.

The Court may appoint any expert it chooses, and need not appoint one suggested by the defendant. *State vs. Breckenridge*, 7 Ohio N. P. 663.

MASTER'S LIABILITY. MILK ADULTERATION—A master is liable for the act of his servant who, when sent with milk to a cheese factory, puts foul water into it, for all the damages sustained by the owner of the factory, who receives and pays for the milk. *Stranahan Bros. vs. Coith*, 55 Ohio St. 398.

PRINCIPAL'S LIABILITY—A general manager who sells adulterated food through traveling salesmen may be prosecuted in any county where such a sale is made. *Bissman vs. State*, 9 Ohio C. C. 714.

LIQUORS—If beer contains salicylic acid without a label on the package to the effect that it contains such substance, and the same is found to be poisonous or deleterious to health by its constant use, it is an offense against the pure food laws under the definition of "Adulteration."

It is held that whiskey is a drug under the adulteration clause.

It is an offense to adulterate whiskey under the laws providing against the adulteration of foods and drugs, even though it be sold as a beverage or commodity. *State vs. Hutchinson*, 56 Ohio St. 573.

WHISKEY—On a prosecution for the sale of whiskey, not up to the standard of quality and purity required, it is immaterial that the sale is made by the saloon keeper and for use as a beverage. *State vs. Hutchinson*, 56 Ohio St. 82.

MUSTARD—A justice has discretionary power in a prosecution for the sale of adulterated mustard to request the state to permit an analysis of some of the mustard to be made that the case may be better decided, unless it appears that the article would be impaired or destroyed for evidential purposes on the part of the state if the order were complied with. The analysis should be made by an expert appointed by the justice, in the presence of the plaintiff's representative and a state expert, and an officer of the court to direct the same. *Breckenridge vs. State*, (C. P.), 3 Ohio N. P. 313; 4 Ohio Dec. 289.

WINE—To sustain a conviction for selling adulterated wine it is not necessary to prove that the seller knew the wine to be adulterated. *Altschul vs. State*, 8 Ohio Cir. Ct. Rep. 214.

WINE—It is not necessary to show that acid in wine is injurious to health in order to sustain a prosecution under the law against the adulteration of food and drinks, and the putting of each acid in the wine is an adulteration whether the acid be injurious to health or otherwise. *State vs. Hayes*, 7 Ohio N. P. 624.

WINE—Held that the agent of a principal who is a non-resident is liable under the statute for the sale of adulterated wine if he only sends in an order to the principal to ship the goods to the buyer. *Meyer vs. State*, 54 Ohio St. 242.

VINEGAR—Held that it is against the statute prohibiting the sale or having in possession with intent to sell any vinegar containing artificial coloring matter, to color it in the process of manufacturing it by passing the low wine or alcohol through roasted malt, giving it a malt flavor and smell, and that the same constitutes artificial coloring matter. *Weller vs. State* (C. C.) 3 Ohio Dec. 695.

VINEGAR—It comes within the police power to prohibit the adulteration and artificial coloring of vinegar. *Weller vs. State*, 85 Ohio L. 259.

OLEOMARGARINE LAWS—It is within the scope of the legislature to regulate the sale. *Bainbridge vs. State*, 30 Ohio St. 264.

OLEOMARGARINE. DEFINITION—The definition of oleomargarine as any substance not pure butter of not less than 80 per cent of butter fats, which is made as a substitute for, in imitation of, or to be used as butter, does not cover an article of pure butter made from the cream and milk of cows, without foreign substance of any kind, but which according to a chemical analysis contains less than 80 per cent of butter fat. *Ransick vs. State*, 15 Ohio C. C. 371.

OLEOMARGARINE—Acts which prevent the manufacture or sale of any article in imitation of butter or cheese do not violate the rights of patentees. 39 Ohio St. 236, *Palmer vs. State*; 48 Amer. Rep. 429.

OLEOMARGARINE—A law against the manufacture and sale of oleomargarine in this state which contains any coloring matter does not deprive a corporation engaged in its manufacture of its property without the process of law, even though the statute authorizes coloring matter to be used in the butter. *State vs. Capitol City Dairy Co.*, 62 Ohio St. 350, 22 S. Ct. 120.

COLORING MATTER—A justice of the peace has jurisdiction over the offense of introducing coloring matter into oleomargarine. *State vs. Ruedy*, 59 Ohio St. 24.

OLEOMARGARINE AND BUTTER—Butter made from pure milk, though it be deficient in butter fats, is not intended to come under the provisions of the act of May 16, 1894, regarding oleomargarine, and defining it to be a substance not pure butter and containing less than 80 per cent butter fats. *State vs. Ransick*, 62 Ohio St. 283.

OLEOMARGARINE—A juror is entitled to his fees as provided by the Rev. Statutes, Sec. 5182, to be paid by the treasurer on warrant of the auditor in a prosecution for a violation of the law against selling oleomargarine without displaying a placard that it is kept for sale. *State, Ward vs. Akins*, 18 Ohio C. C. 19.

DECISIONS OF THE SUPREME COURT OF OREGON ON FOOD LAWS.

OLEOMARGARINE—An act which prohibits the sale of oleomargarine without having it stamped is valid. *State vs. Dunbar*, 13 Or. 591.

OLEOMARGARINE—An intent to sell, in the absence of rebutting evidence, may be inferred from the fact of exposing oleomargarine not labeled as such upon the shelves or counters with other pure butter. *State vs. Dunbar*, 13 Or. 591.

DECISIONS OF THE SUPREME COURT OF PENNSYLVANIA ON FOOD LAWS.

ADULTERATION is "to corrupt, debase or make impure by the admixture of baser materials." *Com. vs. Hough*, 1 Pa. Dist. Rep., 51.

IMPURE FOOD AND DRINK—Under the law which makes it criminal to sell impure food or drink, an indictment cannot be had for selling milk to which water is added. *Com. vs. Darlington*, 9 Pa. Dist. R., 700.

It is not a defense that the defendant sold the milk as condensed milk. Same.

IMITATION ARTICLES—It is unlawful to sell an article of food which is an imitation of and sold under the name of another article contrary to the statute in such case provided, even though the imitation article is not adulterated nor injurious to health. *Com. vs. Kolb*, 13 Pa. Super. Ct., 347.

CHEESE—Dealers must comply with the statute which requires that all cheese shall be branded with the name and address of the manufacturer and the kind of cheese it is, and that the lettering must be the required size, unless the cheese is not large enough, in which case the writing must be plain and clear. 6 Pa. Dist. Rep., 689.

CHEESE—A dealer in cheese manufactured out of the state may, under the act of 1897, brand the same with his name as dealer and his address and place of business, in view of the impossibility of always ascertaining the manufacturer's name and address. *Cheese Law (Attorney General)*, 20 Pa. Co. Ct., 61.

CHICORY—Coffee adulterated by the addition of chicory, wheat, rye or peas is not an ordinary article of food within the meaning of the statute against the adulteration of food or mixtures of compounds recognized as ordinary articles of food. *In re Stephens and Wilder*, 5 Pa. Dist. Rep., 104.

LIQUORS—Where liquors are impure or have been adulterated or their value impaired in the least, no recovery can be had for the sale of the same. *Clohesy vs. Roedelheim*, 99 Pa. St., 56.

MILK. PROSECUTIONS—Prosecutions for the violation of the act of 1878 prohibiting adulteration of milk belongs only to the Court of Quarter Sessions, and a justice of the peace has no jurisdiction thereunder. *Com. vs. May*, 2 Pa. Co. Ct. Rep., 546.

SKIMMED MILK—Cans or vessels from which it is sold must be labeled as such in letters not less than one inch long. *Com. vs. Hough*, 1 Pa. Dist. Rep., 51.

WATERED MILK—In a prosecution for selling watered milk unlawfully it is necessary to show by direct evidence that the defendant watered the milk in order to sustain a conviction. *Com. vs. Darlington*, 9 Pa. Dist. Rep., 700.

SKIMMED MILK—A person cannot be convicted for selling adulterated food who sells milk plainly marked as skimmed milk, but which has been deprived of its cream by the separator process instead of by the modes of skimming. *Com. vs. Haufnal*, 185 Pa., 376.

OLEOMARGARINE—It is a valid exercise of the police power to prohibit its manufacture or sale. *Powell vs. Com.*, 114 Pa. St., 268; *Com. vs. Shirley*, 152 Pa. St., 170.

OLEOMARGARINE—The sale of oleomargarine from a broken package, imported into the state, is a violation of the statute prohibiting the manufacture or sale of oleomargarine. *Com. vs. Paul*, 148 Pa. St., 559.

OLEOMARGARINE—The act of May 5, 1891 (P. L., 241), regarding oleomargarine, is held to be constitutional. *Com. vs. McCann*, 14 Pa. Super. Ct., 221.

OLEOMARGARINE—The act of May 5, 1899 (P. L., 241), regarding the manufacture and sale of oleomargarine does not contravene the constitution. *Com. vs. Diefendacher*, 14 Penn. Super. Ct., 264.

OLEOMARGARINE—It is held that under the act of 1899 butter may be colored yellow, but oleomargarine may not be so colored; and that the intention of the legislature is to regulate the manufacture and sale of oleomargarine and prohibit the imitation of yellow butter by mixing substances with oleomargarine during or after its manufacture. *Com. vs. Vandyke*, 13 Penn. Super. Ct., 484.

OLEOMARGARINE—The act of 1899 (Pub. Laws, 241,) is not unconstitutional as abridging the privileges of communities of citizens of the United States. It does not deny to all persons the equal protection of the laws. It does not deprive a person of his property without due process of law. It does not contravene the constitutional right of acquiring and possessing property. *McCann vs. Com.*, 198 Penn., 509.

OLEOMARGARINE. FINE—Defendant was charged under two indictments with illegal sales of oleomargarine under the act of May 5, 1899 (P. L., 241). The first charged an offense committed on June 3, 1900, and the second charged an offense committed on July 6, 1900. Held, that the court could not impose imprisonment under the first indictment and a fine under the second indictment, but that under the law the first offense should be punished by a fine and the second by a fine and imprisonment. *Com. vs. Fink*, 16 Penn. Super. Ct., 191.

OLEOMARGARINE—Where the habitual sale of imitation butter has been admitted, evidence of good character of the defendant cannot be admitted to create a doubt as to the conceded sale. *Com. vs. Kolb*, 13 Pa. Super. Ct., 347.

OLEOMARGARINE—An agent, without the knowledge of his principal, solicited an order for oleomargarine. The principal shipped the oleomargarine colored in imitation of pure butter in the name of the purchaser, but in care of the agent and without the agent's knowledge that it was so colored in imitation of pure butter. Held, that the agent could not be convicted of selling oleomargarine, since he had no chance to examine the package and tell whether it was colored or not and had a right to presume that the principal would comply with his order, and had no reason to suspect that he would send adulterated goods. *Com. vs. Richards*, 16 Montg. Co. L. R., 176 (Penn.)

OLEOMARGARINE. RESTAURANT KEEPERS—In order that a restaurant keeper shall become subject to the penalty provided in the act of 1885 for furnishing oleomargarine to customers with their meals, it is not necessary that a specific price be placed upon the oleomargarine distinct from that charged for the rest of the meal. *Com. Alleghany Co. vs. Hendley*, 7 Pa. Super. Ct., 365.

OLEOMARGARINE—Furnishing oleomargarine as a part of a meal ordered by a customer is sufficient to convict a restaurant keeper of the sale of oleomargarine under the act of 1885. *Com. vs. Miller*, 13 Pa. State, 118.

OLEOMARGARINE—A grocer in Philadelphia had a license to sell oleomargarine and sent his agent into M. county to take orders. The orders were sent to Philadelphia and accepted and the goods were shipped in care of the agent to the customers, but in the customer's name. The agent took the goods from the railroad and delivered them to the customer. Held, that the defendant could not be convicted of selling oleomargarine in the county without a license and that the sale was made in Philadelphia. *Com. vs. Gardner*, 16 Mont. L. R., 171 (Penn.)

OLEOMARGARINE—Under the act of 1885 it must be shown that the oleomargarine was sold as an article of food. If it was sold for some other purpose, such as wagon grease, it is not a violation of the law. *Com. vs. Schollenberger*, 153 Pa. State, 625; *Com. vs. Callahan*, 1 Pa. Dis. Rep., 437.

RASPBERRY SYRUP—In a prosecution for the sale of a pint of raspberry syrup alleged to contain salicylic acid the court would not admit evidence as to whether the salicylic acid was poisonous or injurious to health, though it was charged to be poisonous and injurious to health, and instructed the jury that if salicylic acid was present in any quantity they might find defendant guilty. The defendant was found guilty. This was under the law regulating the sale of adulteration of food and drink.

The verdict was sustained, although the court was equally divided. *Com. vs. Kevin*, 1 Penn. Super. Ct., 414.

DECISIONS OF THE SUPREME COURT OF RHODE ISLAND ON FOOD LAWS.

ADULTERATION—A statute which provides that milk containing less than a certain per centum of solids and fats shall be deemed adulterated is valid. *State vs. Smith*, 14 R. I., 100; 51 Amer. Rep. 344.

MILK—The provision that no person shall sell or exchange milk which does not comply with the requirements of section 6, chap. 147, Gen. Laws, applies to all persons, whether registered dealers or not. *State, Baker vs. Luther*, 20 R. I., 472.

While the statute provides that milk shall be deficient in milk fats if it contains a greater per centum of water fluids or less of milk solids than prescribed by section 8, which provides that milk which shall not contain more than 88 per cent of watery fluids or less than 12 per cent of milk solids or less than 2.1½ per cent of milk fats shall be deemed to be adulterated it is not essential the sample of milk complained of is deficient in milk fats. *State, Baker vs. Luther*, 20 R. I., 472.

MILK—Possession of milk below the legal standard is not punishable. An intent to sell must be shown. *State vs. Smyth*, 14 R. I., 100.

MILK ANALYSIS—An act which confines the testimony to analysis of the samples which are destroyed in the process of analysis is constitutional. *State vs. Groves*, 15 R. I., 208.

MILK. MASTER'S LIABILITY FOR ACT OF SERVANT—Where adulterated or inferior milk is found in the possession of a servant in addition to the evidence that the milk was in his possession for sale, in order to hold the master liable it must also be shown that the servant having it so for sale was acting in pursuance of the will of the master. *State vs. Smith*, 10 R. I., 258.

DECISIONS OF THE SUPREME COURT OF TENNESSEE ON FOOD LAWS.

UNWHOLESOME PROVISIONS—A person who furnishes provisions for the market is bound to use ordinary care to see that they are wholesome. *Hunter vs. State*, 1 Head (Tenn.), 160.

KNOWLEDGE—Held that if the defendant might have known by ordinary care and diligence on his part of those employed by him in preparing pork for the market, that it was unsound, whether in point of fact he knew or not, he should be convicted. But if by means of ordinary care and diligence the defendant could not and did not know the pork was unsound then he is not guilty. *Hunter vs. State*, 1 Head (Tenn.), 160.

UN SOUND PROVISIONS. LIABILITY FOR SELLING—One who sells provisions for market is liable for any damage arising to the buyer from their unsoundness, if he knew of their condition or might have known of it by ordinary care and prudence. *Hunter vs. State*, 38 Tenn., 160.

LIQUORS—The law requiring a person selling liquors to take an oath and give bond that they will not adulterate them is not complied with if the person takes an oath not to mix any poisonous substance with such liquors. *Hall vs. State*, 9 Lea (Tenn.) 574; *Levi vs. State*, 4 Baxt. (Tenn.) 289.

DECISIONS OF THE SUPREME COURT OF TEXAS ON FOOD LAWS.

ADULTERATION. LABELING—Under the statute making the mixture of articles of food without labeling the product an offense is too general. It should name the particular article of food the adulteration of which is prohibited and which is required to be labeled. *Dorsey vs. State*, 38 Tex. C. Rep., 527.

ADULTERATED FOOD—When there is no evidence that the defendant knew that the food was adulterated, and that he offered it for sale, the conviction should not be sustained. *Cantee vs. State*, (Tex.) 10 S. W. 757.

ADULTERATION—Where the statute requires, in order to sustain conviction, that the seller shall have knowledge of the adulteration, the same must be shown. *Sanchez vs. State*, 27 Tex. App., 14; *Cantee vs. State*, (Tex.), 10 S. W. 757.

DISEASED FLESH—It is not only necessary, in order to convict one of selling diseased flesh, to show that the flesh was diseased, but also that the defendant had knowledge of the fact. *Teague vs. State*, 25 Tex. App., 577.

MEAT—In order to convict a person for slaughtering or selling the flesh of any diseased animal under an act making it unlawful to knowingly slaughter for food any diseased animal or sell the same, it must be shown that he knew at the time of the sale that the meat was diseased. *Teague vs. State*, (Tex.), 8 S. W. 667.

FOOD MIXTURES—A statute which provides that if certain named nutritious and wholesome articles of food are mixed or combined, the product must be labeled showing the component elements thereof, is valid; but one which embraces all articles of food or drink is too general in its terms and cannot be enforced. *Dorsey vs. State*, 38 Tex. C. Rep., 547.

DECISIONS OF THE SUPREME COURT OF WASHINGTON ON FOOD LAWS.

OLEAGINOUS SUBSTANCES—Held that the code forbidding the sale of an oleaginous substance purporting to be or having the semblance of butter or cheese without some distinguishing mark, and the use of imitation dairy products in eating-rooms unless the prescribed notice is given, is repealed by Wash. Act of March 11, 1895; and that Sec. 5 repeals all acts and parts of acts in conflict with its provisions. *State vs. Allen*, (Wash.), 44 Pac. 121; 14 Wash., 103.

COMPLAINT FOR SELLING OLEOMARGARINE. SUFFICIENCY—A complaint under the law of March 11, 1895, Par. 5, alleged that the defendant sold "two pounds of an oleaginous substance compounded and colored in imitation of yellow butter, produced from pure milk or cream from the same, and such oleaginous substance and compound not having directly or wholly, and at the time of the manufacture thereof, free from coloration or ingredients that caused it to resemble butter produced from unadulterated milk," etc., and that was held that the complaint was not good, as it did not sufficiently state that it was made from unadulterated cream or milk. *State vs. Henderson*, 15 Wash., 598.

SUPREME COURT DECISIONS OF WEST VIRGINIA ON FOOD LAWS.

DISEASED MEAT. PROOF OF KNOWLEDGE—On prosecution for selling diseased meat without disclosing the fact to the buyer it is sufficient to prove that defendant knowingly sold such meat. The presumption arises from such proof that the sale was unlawful, and the burden of proof is then on the defendant to show that he informed the buyer of the unsound condition of the meat. *Seibright vs. State*, 3 W. Va., 591.

OLEOMARGARINE. VALIDITY OF ACT—An act providing that it shall be unlawful for any vendor or manufacturer of oleomargarine or artificial butter, to manufacture or offer for sale, within the state, such oleomargarine or artificial butter, whether manufactured within or without the State, unless it is colored a bright pink, is constitutional. *State vs. Meyers*, 42 W. Va., 822.

A STATE CAN PROHIBIT THE SALE—A state can prohibit the sale of oleomargarine unless it is colored pink, no matter whether manufactured within the state or elsewhere. *State vs. Meyers*, 42 W. Va., 822.

VALIDITY OF COLOR REQUIREMENTS—A statute requiring that all oleomargarine sold within the state must be colored a bright pink, is constitutional, even though it applies to oleomargarine manufactured without the state, and sold within it because such a statute has for its object the prevention of fraud upon the public and is therefore a valid exercise of the police power. *State vs. Meyers*, 42 W. Va., 882.

DECISIONS OF THE SUPREME COURT OF WISCONSIN ON FOOD LAWS.

ADULTERATIONS. RECOVERY OF PENALTY—Under the law regarding the adulteration of food and drink a penalty may be recovered in a civil action by the state for the first offense. The penalty is not a fine and the first offense is not a misdemeanor. *State vs. Grove*, 77 Wis. 448.

FALSE CHARGES. ADULTERATED BUTTER. LIBEL—Where a newspaper falsely accuses a dealer of selling adulterated butter, and goes on to state that the butter is 40 per cent butter and the rest grease, and that persons buying such article are misled into buying it for butter, it is held that such words are actionable per se; and that such words injure the dealer individually and as a dealer in the article, and would be the cause of a morbid turpitude against him. *Dabold vs. Chronicle*, 107 Wis. 357.

FISH INSPECTOR. POWER. LIABILITY—The power of a fish inspector to determine the quality and healthfulness of fish offered for sale on the markets of a city, and if found to be unwholesome or unfit to be eaten, to condemn and destroy it is judicial in its nature, and he is not liable to any one in an action for damages, however ignorantly, negligently or carelessly he may act, in the exercise of such power, provided he keep within his jurisdiction. *Faith vs. Koeppel*, 72 Wis. 289.

MILK. EVIDENCE—Held that evidence that cheese made from milk, which was lumpy and bloody, is bloated and puffed and inferior in quality, and that some cheese manufactured from milk furnished by defendant in common with others was so bloated and puffed, is sufficient to show that the milk which the defendant furnished was lumpy or bloody. *Bilgrien vs. Dowe*, 91 Wis. 393.

DECISIONS OF THE UNITED STATES SUPREME COURT ON FOOD LAWS.

STATUTES. HOW CONSTRUED—They are intended for the protection of public health and are within the police power of the State. *Powell vs. Pa.*, 126 U. S. 678.

BUTTERINE. INTENT TO SELL—An act forbidding the selling or having in possession with intent to sell butterine or any imitation of butter which is not colored a bright pink, and making the having in possession of the prohibited substances *prima facie* evidence of intent to violate the act, and authorizing its seizure is not unconstitutional. *Armour Packing Co. vs. Snyder* (Minn.) 84 Fed. Rep. 136.

FLOUR. RECOVERY OF PENALTY—Under the act of this state of Dec. 21, 1892, "regulating the importation of flour and bread," the penalty may be recovered in an action *qui tam*. In order to recover the penalty for altering the inspector's marks on barrels of flour the marks must be set out and the alterations shown. Unless the word "condemned" be branded on the package it is not within the 10th and 15th sections of the act. *Cloud vs. Hewitt*. 5 Fed. Cases 1983.

INSPECTION. POWER OF CONGRESS—Congress has no power to enact legislation as to inspection of meats, animals, or their carcasses, before or during their slaughter in slaughter houses within a state. *United States vs. Boyer*, 85 Fed. Rep. 425.

OLEOMARGARINE LAWS. VITALITY—Statutes which prohibit the manufacture or sale of any article in imitation of butter or cheese are within the police power of the state. *Powell vs. Pa.*, 127 U. S. 678; *Walker vs. Pa.*, 127 U. S. 699; *in re Brosnahan*, 18 Fed. Rep. 62.

REGULATION OF SALE—Where a statute has for its primary object the raising of revenue, and not the protecting of purchasers, it is not unconstitutional as being an infringement upon the police power of the state to levy a tax on dealers and manufacturers of oleomargarine and regulate its sale. *United States vs. Daugherty*, 101 F. 439.

OLEOMARGARINE OFFENSE—Under the law requiring retail dealers in oleomargarine to pack the same in suitable wooden or paper packages, and to mark same as Commissioner of Internal Revenue shall require, an indictment which charges the retail dealer with selling oleomargarine in packages which are not put up in suitable wooden or paper packages is good. *United States vs. Dougherty*, 101 F., 439.

OLEOMARGARINE LAWS requiring manufacturers and dealers to put oleomargarine in packages marked and branded as the Commissioner of Internal Revenue shall prescribe does not constitute a delegation of power to that officer to determine what acts shall be criminal, because the law sufficiently defines the offense by requiring the packages to be marked and branded and by prohibiting the sale of those that are not, simply leaving the kind of marks and stamps to be determined by that officer. *Ex parte Kollock*, 165 U. S., 526.

VALIDITY OF COLOR LAWS—Held that it is a proper regulation for preventing fraud and deception and that it is within the police power of the state under the Sess. Acts 1895, page 26, sec. 2, to prohibit the manufacture or sale within the state of any substance in "imitation or semblance of natural butter" or with which any substance has been combined "for the purpose or with the effect of imparting thereto a yellow color, or any shade of yellow, so that such substance shall resemble yellow or any shade of genuine butter" and that the enforcement of such laws against oleomargarine shipped from other states and sold in original packages is not a violation of the interstate commerce clause of the Constitution of the United States. *In re Schietlin*, 99 Fed., 272.

OLEOMARGARINE. RIGHT OF IMPORTERS—Importers have the right to sell to consumers as well as wholesale dealers oleomargarine in original packages. *Schollenberger vs. Pennsylvania*, 171 U. S., 1.

OLEOMARGARINE. COMMERCE—Oleomargarine having been recognized by an act of Congress as a proper subject of taxation, or traffic, of importation and exportation, must be deemed a proper subject of commerce. *Schollenberger vs. Pennsylvania*, 171 U. S., 1.

OLEOMARGARINE. COLORING—A state statute prohibiting the sale of oleomargarine as a substitute for butter unless it is of a certain color, is unconstitutional as applied to oleomargarine imported into the state, as this would require its adulteration, the sale of which when so adulterated being prohibited by another law. *Collins vs. New Hampshire*, 171 U. S., 30.

OLEOMARGARINE. NATIONAL LEGISLATION—National legislation on the subject of oleomargarine does not restrict the power of the states over the manufacture and sale of oleomargarine within their respective limits. The state statute preventing the sale of imitation butter in its application to sales of imitation butter brought into the state from others is not in conflict with the interstate commerce act. A state may exclude from its market any compound, manufactured in another state, artificially colored or adulterated so as to cause it to look like an article of food in general use and thereby cheat the general public. *Plumley vs. Massachusetts*, 155 U. S., 461.

OLEOMARGARINE. INDICTMENT—An indictment sufficiently charges an offense under the statutes which alleges that a person, at a stated time and place did knowingly, wilfully, unlawfully and fraudulently remove a brand from a package containing oleomargarine. *Wilkins vs. United States*, 96 Fed., 837.

OLEOMARGARINE. DEALER'S LIABILITY—A wholesale dealer of oleomargarine is not liable for the penalty imposed by the act of 1886, even though he wilfully fails to keep a book showing the oleomargarine received by him and omitting to make monthly returns to the Collector of Internal Revenue. *United States vs. Eaton*, 144 U. S., 677.

OLEOMARGARINE. STATE JURISDICTION—Held that the governor of a soldier's home is not within the jurisdiction of a statute regulating the use of oleomargarine, and that the serving of the same in the home is not within the jurisdiction of the state, because the governor of the soldier's home is under the control of the United States and wholly beyond the regulation of the state legislature. *Re Thomas*, 82 Fed. Rep., 204.

FIFTH ANNUAL REPORT OF THE STATE FOOD COMMISSIONER.

1623 MANHATTAN BUILDING,
Chicago, Ill., Jan. 1, 1905.

To His Excellency, RICHARD YATES, Governor of Illinois.

DEAR SIR—In accordance with the law creating the Illinois State Food Commission of this State and defining its duties, I have the honor of transmitting to you herewith the Fifth Annual Report of said Commission.

The food industries of the State of Illinois as to purity, strength and quality are in better condition than ever before and are more conducive to health and longevity as shown by the tabulated statistics embodied in this report, and the work of the department has kept pace with the various other interests of the State and country.

Illinois ranks above all the other states in the Union in the production of food products—her broad prairies and fertile valleys, as well as her salubrious climate, are adapted to the growth and production of all food products pertaining to the temperate zone.

By reason of her location, almost midway between the two great oceans, Illinois has a commanding influence in controlling the food markets in the empire of the middle west, and Chicago being the empire city of all this vast country, located on Lake Michigan as she is, Illinois and Chicago when measured by time and performance, as to production, trade and manufacture of foods, not only as to quantity but as to quality, lead in the markets of the civilized world.

More work has been done and greater attention paid by manufacturers, jobbers and retail dealers to the quality of foods manufactured or sold by them than has ever been done before since the creation of this department. Large quantities of adulterated foods that have been shipped into the State on discovery have been shipped out of the State, and manufacturers, jobbers and dealers from all parts of the country seem to be more anxious to ascertain the requirements of our State food laws previous to shipping their articles of food into the State.

The work of the State Food Commission during the past year covers a wider field than in any of the former years and the work has been more thorough along all lines as our inspectors and chemists are becoming more familiar with the work assigned them, as well as the condition of the food markets of the State, and consequently can work more effectively and systematically.

While it has not been the object to institute a greater number of prosecutions and consequently obtain more fines than in any former year, but rather to enforce the law by instilling, if possible, into the work a respect for the law by not only firmly enforcing it where violations were seemingly either intentionally or carelessly permitted and without due regard for the lives and health of the people of our State; we feel that in this way we have not only equitably enforced the law but have built up in the State, not only among the dealers and jobbers but among the manufacturers as well, a wholesome respect for the law.

Under section six of the State food law, approved April 4, 1899, viz: "It shall be the duty of the State's attorney in any county of the State, when called upon by the commissioner or any of his assistants, to render any legal assistance in his power to execute the laws and to prosecute cases arising under provisions of this act," it is made the duty of the State's attorney in any county of the State where there has been a violation of the law, when called upon by the commissioner or any of his assistants, to render any legal services or assistance in his power to execute the law and to prosecute cases arising under the law; and in nearly every case the State's attorney in the respective counties of the State, when called upon, has complied with the law by assisting the department, but in some of the counties has seemingly been reluctant to take hold and assist in the prosecutions.

I am pleased to say that there is less occasion for complaint in the last year in this respect than in any former year, as since this department published with the last annual report a list of decisions of the Supreme Court, not only of all the states in the Union but also of the Supreme Court of the United States, affecting the adulteration and fraudulent sale of the various food products, the State's attorneys have given the question of food adulterations and prosecutions more attention than ever before, for in the past year they have had these tables of cases especially called to their attention by this department; they have studied them and as a consequence have entered more into the spirit of the work of prosecuting the cases when presented to them by this department.

The general cause of food adulterations is either from motives of avarice and profit or from a desire to please the eye and add to the appearance of the article of food. A large proportion of the adulterations practically consists in adding to the article adulterated substances which decrease its strength, purity or quality. This is especially true in regard to extracts, vinegar, milk, butter, lard, spices and many of the condiments.

Competition in all avenues and lines of business is more intense and closely drawn than ever before. The sophistication of the people's food products by unscrupulous manufacturers, jobbers and dealers is done that they may cheapen the cost of the article they may wish to place upon the market and consequently hold the trade that their competitors in their line of food business would rather wrest

from them. In addition to the loss financially occasioned by these food adulterations, there is also great damage to the lives and health of our people.

As stated in our last annual report, "The organized State governments with the means at their disposal are trying to prevent the sale of these commercial deceits while the manufacturers and inventors of these deceits are laboring just as energetically to present adulterations, newer and more difficult of detection, to take the place of the old. The official chemists of the different states are daily employed to differentiate the true and the false and chemical research is busy identifying what is pure from what is not. As fast as a method of deception is established and a new adulteration is discovered, this same chemical research is again employed by the dishonest manufacturer to produce some new deception."

We have only to compare the condition of the food markets in this State with those in the state of Indiana on the east and of Missouri on the west of Illinois, where there is no state food commissioner to enforce the law, to be convinced that the financial benefit to the people of Illinois has been many times what it has cost to maintain a "Pure Food Commission;" and yet the financial benefit is very slight indeed as compared with that from a health standpoint. It would seem that the great benefits of the people to be derived from a food law were thoroughly demonstrated and would more surely warrant the coming legislature in increasing the usefulness and effectiveness of the department by increasing the appropriation to such an extent that would make possible the employment of at least two more inspectors, both of acknowledged standing, ability and integrity who shall be expert in the matter of dairy and creamery products and who shall devote their time to the work of inspecting the dairies and creameries of the State and look after the dairy products; and another assistant chemist who shall be a practical and analytical chemist and who shall be known as the Second Assistant State Analyst and whose time shall be devoted to the analysis of food stuffs.

Illinois is one of the best states in the Union for the dairy business. Our soil and climate are the best, our schools are the finest, we raise the best grains and the largest quantity per acre. Our State is the fountain-head of agriculture and foremost of all states of the Union in the production of dairy products, and according to the last census already has over 1,000,000 cows and when we remember that from the cradle to the grave the human race is absolutely dependent on this product and that upon its purity, strength and quality rests the lives and health of our 5,000,000 of people, we see how necessary it is that this industry should be safely guarded, especially when we consider the delicate, absorptive quality of milk and the ordinary manner of its production, assimilating poisons of a deadly character from every surrounding, the wonder is not that there is so much sickness but that there are not universal ills attributable to the poisons allowed to accumulate in this food. For while Illinois is considered ahead of all her sister states in the production of dairy products, the State so far has made no special arrangement for inspecting these

products by having appointed inspectors of acknowledged standing, ability and integrity who shall be experts in the matter of dairy products.

Store, dairy and creamery inspection cannot be carried on as effectively as the needs of the State require with an appropriation no larger than the one this department now receives, and it cannot be reasonably expected that a larger amount of work can be done with the present limitations.

The plan adopted by this department at its organization five years ago, that of advising and conferring with the manufacturers and jobbers to the end that a better grade of goods would be supplied and the food markets of the State thereby improved, has been found a very successful one. Almost without exception a request or notification from this department that a correction in the label, stamp or brand be made or that a certain article which was illegal be removed from sale, has met with prompt compliance.

The work of this department during the past five years has shown the necessity for some additional legislation. One of the strong reasons for a thorough revision of the State food laws is the contention that the law of 1899 creating the Food Commission repealed all former laws. The State food laws, as will be seen by a study of same, are weak in many respects; they extend back over a period since 1845. A history of our legislation shows there has been no revision of these laws. This contention of many learned in the law that the law of 1899 repealed all former laws, and in prosecutions under laws passed prior to that time we meet with this contention, and in order to obviate these objections I have prepared a revision of the laws embracing foods and have added several paragraphs or sections, and the same will be found as an appendix to this report.

During the year 1,718 samples were taken by our inspectors for analysis and to be tested for adulterations or to determine whether they were misbranded or otherwise. Of these samples 1,152 were found to be pure and 566 were found to be adulterated. Upon a careful investigation of the reports of our chemists, I find the following as to the work of this department for the year 1904: Number of prosecutions in court, 112; number of convictions obtained, 71; number in which service was not obtained, 9; number in which *nolle pros* was entered, 32; number of cases now pending for the year, 154. These figures are respectfully submitted for the information of the public.

During the past year considerable attention has been paid to the milk supply of the large cities, and especially in the city of Chicago. This work was started primarily because the milk depots and peddlers were using preservatives such as formaldehyde. The samples taken by our inspectors in numerous instances resulted in the finding of this preservative. The condition of some of the milk and cream was such as called for numerous prosecutions for violation of the law in regard to preservatives.

One of the worst adulterations on the market at the time this department was organized, five years ago, was flavoring extracts. It was found that nearly all the highest priced extracts, such as lemon

and vanilla, would pass the standard fixed by the Pharmacopœia, but little high grade vanilla was found, and the majority found to consist of extract of tonka, vanilla, vanillin, coumarin with an artificial coloring matter. There has been quite an improvement in the line of flavoring extracts, and there is still room for considerable improvement.

Considerable work has been done by our department during the past year in examining into vinegars sold in this State. The samples taken by our inspectors and analyzed by our chemists show that a great proportion of the vinegar is colored distilled vinegar, and quite a good deal of this is sold for "pure cider vinegar." Especially is this true with a large proportion of vinegar shipped into this State from Louisville, Ky., and St. Louis, Mo., as will be shown from the report of our chemists as well as report of our prosecutions for same.

It has been the attempt of this department to drive these cheap and fraudulent vinegars from the market. Frequently the retail dealer complains because he is prosecuted for selling these fraudulent vinegars, claiming that they were sold to him and warranted as "pure cider vinegar," and upon investigation it is found that the retail dealer is in collusion with the manufacturer, as colored distilled vinegar can be purchased for from 4 to 8 cents a gallon, while pure cider vinegar costs from 15 to 30 cents a gallon, owing to the strength, quality and wholesomeness of each, and that the retail dealer has only paid the price of colored distilled vinegar for the article he sells, and not the price of "cider vinegar," and knowing well the price of cider vinegar, his claim is a mere pretense and sham in a great proportion of the cases investigated.

The enforcement of the butter laws enacted to regulate the manufacture and sale of substitutes for butter and to prevent fraud in the brand and sale of "process or renovated butter" have received considerable attention at the hands of the department during the past year and a great improvement has been discovered in respect to the manufacture and sale of oleomargarine and "process or renovated butter" as these investigations have shown that the label laws in regard to these substitutes for butter are pretty generally observed and that the oleomargarine that is sold in our State at the present time is generally uncolored or white and "process butter" is labeled and sold as "renovated butter;" but there is great room for improvement along these lines.

The work of our State chemists incorporated in this brief resume of the work performed, shows in a measure what has been accomplished along this line of work.

New methods of adulteration for deceiving and defrauding the public as well as for gain and profit are constantly being brought to light, and when prosecuted for violations these transgressors of the law are equally prolific in presenting unique and novel defense to justify their conduct, and these methods of deception and defrauding the public are no more dangerous than in the use of food preservatives in the adulterations of the various food products. The fraudulent practice of employing injurious preservatives that are tasteless and consequently not noticeable to the consumer has been on the in-

crease notwithstanding the existence and enforcement of our laws prohibiting their use and providing severe penalties in cases where these laws are violated.

The department has been interrogated as to why we do not prosecute retail dealers who sell cheap and adulterated candies. Under the laws of Illinois candy is only deemed adulterated by the mixture of terra alba, barytes, talc or other earthy or mineral substance, or any poisonous colors, flavor or extracts or other deleterious ingredients detrimental to health.

Analysis made at the department laboratory of various samples of confectionery selected to cover the principal varieties of candy found on the markets of Illinois, show but few on which prosecutions could be successfully brought, as will be seen by a reference to the table of analysis and report of our State chemists on this subject. A number of samples have been found colored with aniline dyes. Many of these dyes used in coloring candies and other foods belong to a group which are considered poisonous in large doses.

In the investigation of the department no adulterated admixture such as terra alba, barytes, talc or other earthy substances were found in any of the samples analyzed. In the high grade candies a small amount of glucose, generally about 15 per cent, was common and was probably used to prevent subsequent granulation. The use of glucose in confectionery cannot be prevented under any existing law of Illinois. No standard is fixed by statute and in the absence of legislation defining what shall be construed "pure candy" any mixture containing pure and wholesome saccharin matter may be sold under that designation so long as the ingredients are not deleterious to health, and nearly all of the colored candies were found to contain harmless organic coloring. The cheaper candies are made principally of glucose with a small amount, generally about 15 per cent of cane, and is commonly used to take away the strong, pungent taste of the glucose. The sale of glucose candy as and for cane candy is a fraud and a violation of law. The sale of glucose and cane candies without other label than that of the general term "candy" is permitted by our law and a small amount, say 15 per cent, of glucose is permitted in all candies under the ruling in this department in order to prevent subsequent granulation or cooling.

As stated in our report of 1901, after an investigation, regarding candies and confectionery up to that time "We think the law regarding candies and confections and the rulings thereon, and that candy must be free from inert mineral matter and not colored with substances deleterious to health," is better observed than any of the other statutes pertaining to the food products of the State.

In our own country we are more largely at the mercy of commercial misrepresentation than in most countries, as with few exception we have, as yet, no federal law controlling adulterations or compelling the proper labeling of manufactured products.

A state law in this regard is no safeguard beyond its own border, for what is manufactured in one state and properly labeled may be sold in another state not labeled at all.

At the Eighth Annual meeting of the National Association of State

Dairy and Food Departments held at the St. Louis Exposition during the month of September last, these subjects received much attention. The manufacturer strongly presented his side of the case and the commissioners, with equal ardor, defended the position they had taken.

After much discussion it was generally conceded that a National Food Law would be passed and that all the various interests should co-operate to that end.

A "Pure Food Bill" is now in Congress, having passed the House of Representatives, and on the calendar in the Senate. In this bill it is agreed that the provisions are fair to all parties concerned and there is every reason to believe it will pass. In the event of this bill becoming a law we would urge the enactment of a "Pure Food Law" for this State which would conform very closely to the national law in all its salient features and its substitution for the law under which we are now operating, and the fixing of uniform labels and standards of food products and regulating the matter of sale, etc. of all classes of food.

The commissioner begs leave to make grateful acknowledgment of the valuable assistance rendered by Mr. Charles Y. Knight, secretary of the National Dairy Union and editor and publisher of the Chicago Dairy Produce—a magazine devoted to the interests of the dairy—for a corrected list of nearly 500 of the principal creameries of the State. Mr Knight has in this manner as well as in various other ways, rendered valuable assistance to this department, as every effort had been used to secure a correct list of the creameries of Illinois. There are daily inquiries for these lists from dairymen and those interested in dairy products and the department will now be in a condition to furnish a list of all the principal creameries of the State as soon as this report is published and ready for distribution.

The commissioner wishes to return thanks to Mr. Paul Pierce, editor of *What to Eat*, a magazine published in the city of Chicago, for the able work that this magazine has done in behalf of this department and for the pure food interests of the country in its articles exposing food frauds, condemning adulterations and substitutes, advocating the enactment and enforcement of laws for the protection of the people against deleterious or fraudulent food products and in every way possible aiming to guard the public health. And the commissioner is pleased to note the fact that *What to Eat* was awarded the grand prize at the St. Louis World's Fair for its advocacy of pure foods, the honest labeling of food products and national and State food legislation, and awarded the gold medal for its work in the interest of the public health.

The help rendered this department by the daily newspapers of Chicago and the press of the State generally, as well as the various journals and magazines of the State, and the friendly assistance so freely given has been at all times a great inspiration and incentive to this department to renewed efforts to enforce the food laws with greater zeal. Their assistance in giving to the public the work accomplished by this department as well as their sympathy and approval

of the difficult duties performed, afforded genuine pleasure and much encouragement. The help received from these sources is incalculable and has done much to purify the food markets of the State and drive out adulterated food products; and thanks are due and are hereby freely acknowledged for their assistance and for courtesies extended.

I desire to call attention to the report of my assistant, Hon. R. M. Patterson, and it will be seen on investigation of same that he has a table of over 500 of the leading creameries of the State with their post office, also a history of the creameries inspected during the past year.

I also wish to call your attention to the reports of the State analyst, Dr. E. N. Eaton and assistant State analyst, Miss Lucy F. Doggett, as a full and complete history of the work done in the State laboratory, as well as tables of cases which are fully shown in said report as follows:

GENERAL SUMMARY AND CONCLUSIONS.

1. Table of cases.
2. As to dairy products.
3. Standard of purity for products.
4. Definitions, standards, etc..

I desire to call your attention also to the report of the inspectors following the report of Mr. Patterson.

Your attention is called to the financial statement for the past year. My expenses as commissioner include office expenses, laboratory expenses and postage.

I further desire to call your attention to the compilation of the laws of Illinois relating to the adulteration of food and drink as well as the rulings thereon, following the same with a statement of principles and Supreme Court decisions.

Your attention is also called to the suits brought and disposed of during the past year.

Your attention is further called to the proposed revision of the law which is added to this report as an appendix.

In conclusion, will say that the report is arranged for convenience as follows:

- 1st. State food commission laws.
- 2nd. A compilation of the laws of Illinois relating to the adulteration of food and drink.
- 3rd. Rulings adopted by the State Food Commission.
- 4th. Statement of principles.
- 5th. Supreme Court decisions.
- 6th. Report of State Food Commissioner.
- 7th. Report of Assistant Commissioner.
- 8th. Report of Inspectors.
- 9th. Report of State Analyst, Dr. E. N. Eaton.
- 10th. Report of Assistant State Analyst, Miss Lucy F. Doggett.
- 11th. Report of suits brought, disposed of and still pending.
- 12th. Financial statement of the State Food Commissioner from Oct. 1, 1903, to Sept. 30, 1904.
- 13th. Appendix.
- 14th. Proposed revision of State food law.

All of which is respectfully submitted.

ALFRED H. JONES,
State Food Commissioner.

REPORT OF ASSISTANT COMMISSIONER R. M. PATTERSON FOR THE YEAR ENDING DEC. 31, 1904.

To the Honorable Alfred H. Jones, Illinois State Food Commissioner, Chicago.

MY DEAR SIR—I have the honor to herewith submit the following report regarding the operations of this department for the year ending Dec. 31, 1904.

I desire to call especial attention to the complete list of creamery and dairy factories doing business throughout the State, to the great amount of work accomplished, the area of territory covered, and to the decrease in prosecutions of violators owing to a more general observance of our State pure food laws.

The work of the past year has been a strenuous one and the results are more than gratifying. While due attention has constantly been given to all the many opportunities for violations of pure food laws, a greater amount of time and work this year has been devoted to the operations of the various creameries and dairy plants.

And in this connection and upon this subject your assistant commissioner desires to draw attention to the vital importance of the milk production of our great State to her people, and in so doing to deprecate the fact that, considering the value of the department to the lives of our people, scant assistance is given it by our Legislature.

It may well be said that it is utterly impossible to exaggerate the dangers that accrue from the use of bad milk. It is one of the most indispensable articles of food and affects directly more than nine-tenths of all people, and indirectly every man, woman and child in the State of Illinois. Death-dealing disease is carried from impure milk to the human system. Tuberculosis and other all but fatal ailments are carried into the human life from milk that is impure or contaminated by unhealthy cows. And even after coming from perfectly healthy cows the milk is subject to contamination if not properly handled and cared for. It can and does absorb disease germs if not sheltered from their exposure. Wholesome to the fullest degree in its purity, and one of the most nourishing of foods, milk becomes one of the deadliest poisons when infected.

The great supply of Chicago milk is approximately 640,000 quarts daily. The greater part of the product comes from a radius of 50 miles from the city. About 5,000 dairies contribute to this supply. There are about 500 dairies from adjoining states that also ship milk to Chicago who are beyond the jurisdiction of the Illinois authorities.

There is in the neighborhood of 700 creameries and about 10,000 dairies in the entire State of Illinois. It can thus be readily seen that it is very essential to have from two to three dairy inspectors to cover this great field in detail at least once each year. The laws regarding the operations of dairies and creameries should be more stringent and police power given this department in their enforcement. The excellent natural conditions of the dairy sections surrounding Chicago are especially adapted to the production of great quantities of milk of a pure quality. This, with wide-awake, up-to-date dairymen of our State, gives our markets an extremely high standard of milk and butter. Some of the milk that is used in the city of New York is shipped from a distance of 300 and 350 miles. The milk shipped into Chicago comes from no greater distance than 80 miles. It is conceded by milk experts and authorities that the milk product of Chicago has a higher standard for purity than has any other city in the entire country, and for which the consumers in our State may be grateful to the Illinois Pure Food Commission, to the daily press of the State and to the domestic science organizations, and to other reform societies and sources.

The supply of milk furnished all citizens is therefore one of the most vital of all food questions, and a matter that every citizen should thoroughly understand and appreciate. Intelligent knowledge concerning its production and care is a matter of self protection to every person. They should know absolutely the condition of all milk used for food.

For this purpose partially, and under its direct supervision, has this department been created—for the protection of our people.

Commencing with the care, feeding and milking of the cow, every step taken in sending her product to the consumer, is of vital importance and as such is closely watched by this department. The enforcement of the pure food laws and those governing dairy products, are therefore treated upon especially in my report, believing it to be of more general importance and vitality to our people, than possibly any other food product that is dealt with.

Sanitation has been the slogan of this department at all times and in dealing with all food conditions. Our inspectors have been directed to demand sanitation first and above all other things in their investigations of all dairy institutions. Not only with the animal herself but her surroundings—even to the dress and personal care of the ones who take the milk from the cow.

These things have consumed the greater portion of the time of the department during the year just closed. The work has been enormous. It has been consistently prosecuted. It has been found that the dairy men, recognizing the worth of our demands in securing a pure supply of milk for general consumption, have done much to bring about a better observance of the law. They recognize it of personal benefit, not only in their daily output, but in the prolongation of life and worth of their best milk producing cows. Proper care and observance of sanitary regulations is fully demonstrated in the worth of Rose and Zuider Zee Agnes, two milk cows on the dairy farm at the University of Illinois. Rose is sixteen years old and produced last

year 11,162 pounds of milk containing 607 pounds of butter-fat, testing on an average 5.44 per cent. Her average production for ten years was 7,686 pounds of milk and 384 pounds of butter-fat. Zuider Zee Agnes is near eight years old. Her highest production for one year was 12,217 pounds of milk; 401 pounds of butter-fat, with an average test of 3.30 per cent. Her average production for three years was 10,217 pounds of milk and 343 pounds of butter fat.

These are striking examples of what proper observance of sanitation and care will do in maintaining a high standard of product and continued usefulness of a milk cow.

Cuts of these exceptionally fine high grade butter-makers will be found in another portion of my report.

Illinois is the first state in the Union in dairy, food and agriculture products. Its standing as such has come directly from the people. Its name is spread upon the pages of the world's history. To its protection and care the various State departments have been created and are supported by our people. And to them should just appreciation be shown according to their worth and benefit to all of their people. If this be done, the services of this department will be doubled in its beneficial results to all citizens of our great State.

Under the conditions and with the means employed, we are gratified with the results of the year 1904. Can we but be allowed a fair increase in appropriation for the prosecution of the work and more employes to do it with, I assure you, and through you our people, that the report of this department for the year 1905 will indeed be a glowing and gratifying one.

In the special feature work of the year just closed, such as process butter factories, pie factories, cheese factories, etc., the work of securing samples and prosecuting violators of the law, my time has been practically devoted.

The great difficulty in bringing cases to final adjudication has been the demands of defendants for more time in which to consult with the manufacturer whose goods they handle. This has necessitated a great deal of extra travel and expense to the department. Several cases were thus continued five and six times. But as the various State's attorneys become more fully conversant with our pure food laws we will be better able to cope with the condition and handle the violations more rapidly and satisfactorily and with a decreased expense to the department.

In the distribution of milk supplies to the consumers in the city of Chicago, we desire to especially mention the high standard of the product sent in by Mr. George B. Robbins of the Natoma Dairy Farm at Hinsdale, and that of Mr. H. B. Gurler of the Clover Dairy Farm at De Kalb, Ill.

It is gratifying to state that the product of these two dairy farms is highly recommended by leading physicians, chemists, domestic science organizations and by various reform societies of the city of Chicago, especial tribute being paid to their excellent equipment, careful production of their product and its value as regards purity. This milk is sent to the Ira J. Mix Dairy company of Chicago for distribution.

If the consumer could but see and investigate these two plants a better appreciation of the high standard of purity of their products would be enjoyed.

In conclusion I have given a brief resume in the following paragraphs, of several of the creamery, dairy, bottling and condensing plants and factories, together with cuts showing the various working departments and sections of the same.

Warren Creamery, Jo Daviess County—It is gratifying to the Illinois Pure Food Commission on its tours of inspection to find so many first-class creameries. We take pleasure in running a cut herewith of the Spring Brook creamery, located at Warren, Jo Daviess county, Ill., owned and operated by John Newman & Co., of Elgin, Ill. This creamery is an ideal factory for the manufacture of milk products, and its owners and operators cannot be given too high praise for their efficiency and strictly first-class institution, especially so in its cleanliness and sanitary condition. It is just such creameries that has gone so far to elevate and purify the milk product and give the Elgin butter its exceptionally good name throughout the entire world.

The Natoma Dairy Farm, owned by Mr. George B. Robbins and located at Hinsdale, Ill.—This is an exceptionally well equipped up-to-date dairy, with all of the modern improvements desired for the preparation and bottling of milk in a first-class manner. We take great pleasure in saying that Mr. Robbins has spared neither money nor energy in building and equipping one of the finest dairies in the State of Illinois, and it is with pleasure the commission illustrates with a few cuts showing some of its arrangements, which will afford an idea of its excellent facilities for the work of handling the milk product.

The Borden Milk Bottling Plant, Marengo, McHenry county, Ill.—For more than 43 years the Borden company has given a careful and special study to the production of a pure milk supply for public consumption. In the inspection of this factory by Assistant Commissioner R. M. Patterson, he was gratified with the marked conveniences employed in the care of the milk from the farmer through its various channels until ready for the consumer's use. The light, pure air and general cleanliness were striking features permeating every department of this great institution, established especially for the milk supply of the city of Chicago. The Chicago & Northwestern Railway operates specially built cars and trains in transporting the product of the Borden factory to Chicago, and for supplying the plant with milk from the different sources. This causes no delay in the scheduled time in reaching the city. Such care is exercised by the railway company that an expert, Mr. F. J. Allen, devotes his entire time to the great milk industry over the company's extensive system. A few cuts are given showing the various departments of the factory inspected.

The Kee & Chappell Dairy Company and Bottling Plant, located at Batavia, Ill.—With its exceptional fine surroundings this plant is surely a great tribute to the modern method of gathering and preparing milk product for general consumption. From the receiving room clear through this factory to the bottling and sterilizing ovens is witnessed one of the best constructed plants for its purpose in the State of Illinois. The testing room, bottling room, the separating and pasteurizing departments, as well as engine and motive power operating each section, shows that money and ingenuity have not been spared in equipping the factory with the most modern devices for handling its output. The cuts herewith show the operation of some of its sections.

The Bowman Dairy Company and Bottling Plant, located at Barrington, Illinois—It is conceded by expert milk authorities that the milk supply of Chicago has a higher standard for purity than any other city in the country. This standard has evidently been brought about by just such magnificently arranged and managed bottling plants as the above. Extreme care has been maintained in all of the branches in this institution to secure the highest results possible. The arrangements for each division have been so placed that an ideal milk and bottling factory is witnessed, enabling its owners and operators in giving to their many consumers a good product. The accompanying cuts present some of the principal features of this plant.

The Clover Dairy Farm, DeKalb, Illinois, owned and operated by Mr. H. B. Gurler—Mr. Gurler is the pioneer in Illinois of the up-to-date dairy. He has done much to bring about a beneficial condition in the preparation of milk for healthy consumption. A few years ago he established a system of sealing all bottled milk with a wood-pulp stopper bearing his name and trade mark. This has been highly approved by expert milk producers as a safe way in sending the milk to the consumer. We present a few cuts showing the conveniences used in the various departments of this institution.

Borden's Condensing Milk Company, Elgin, Illinois—This plant was investigated during the tour of inspection of this commission, and it was found to merit the highest possible commendation. The unquestioned purity of their method in preserving the milk and preparing the same in a condensed form with the combination of refined sugar, is certainly of great credit to its originator, Mr. Gail Borden. Building and appliances were found to be of the most modern, and the business system employed to be one that produced the very best results. The cuts herewith of the sections selected, will show some of the fine points regarding this excellent plant.

McHenry County, Albert J. Olson Dairy, owned by Hon. Albert J. Olson, of Chicago, and located at Woodstock, McHenry County, Illinois—This is a model and well located dairy, located at Woodstock, in McHenry county, Illinois, owned and operated by Hon. A. J. Olson of Chicago, a milk producer as well as a distributor of his own product. Mr. Olson has well fitted himself in the management of his industry in all of its branches, treatment and care of his cows and in the scientific preparation of his product for the supply of the consumer. Mr. Olson has a decided advantage over many of the producers and distributors from the fact that he personally superintends the operation of his dairy, and lives a great portion of each year upon his farm. This naturally gives him the inside of the modern method of producing a high standard of purity in his milk products. A cut on another page of this report, shows Mr. Olson standing in front of his great herd and dairy barn.

LIST OF CREAMERIES AND DAIRIES IN ILLINOIS AND THEIR LOCATION.

Name.	County.	Name.	County.
Argo	Carroll	Brileyville	Stephenson
Aviston	Clinton	Bolton Mills	do
Addison	DuPage	Buena Vista	do
Altamont	Effingham	Beaucoup	Vermillion
Astoria	Fulton	Barbers' Corners	Will
Avon	do	Belvidere	Boone
Annawan	Henry	Bergon	do
Ancona	Livingston	Belleville	St. Clair
Amboy	Lee	County Line	Boone
Ashton	do	Caledonia	do
Adeline	Ogle	Cnadwick	Carroll
Atwood	Platt	Carlyle	Clinton
Arlington	Bureau	Cornell	DeKalb
Arlington Heights	Cook	Cloverdale	DuPage
Apple River	Jo Daviess	Corner Hill	do
Avery	do	Cuba City	Fulton
Aurora	Kane	Cambridge	Henry
Altona	Knox	Colona	do
Aplaski	Lake	Cleveland	do
Alton	Madison	Cedar Springs	LaSalle
Alma	Marion	Compton	Lee
Alden	McHenry	Chesterfield	Macoupin
Alta	Peoria	Centralla	Marion
Argyle	Winnebago	Chemung	McHenry
Afolkey	Stephenson	Coral	do
Addiville	Washington	Coral Town	do
Blood Point	Boone	Crystal Springs	do
Bartelo	Clinton	Chenoa	McLean
Breese	do	Conant	Perry
Bloomington	DuPage	Cutler	do
Bensonville	do	Coulterville	Randolph
Bone Gap	Edwards	Cordova	Rock Island
Buckley	Iroquois	Cedarville	Stephenson
Bald Mound	Kane	Cherry Valley	Winnebago
Burlington	do	Carlton	DeKalb
Big Rock	do	Charter Grove	do
Batavia	do	Colvin Park	do
Buffalo Grove	Lake	Cortland	do
Barreville	McHenry	Cornell	do
Big Foot Prairie	do	Clare	do
Bloomington	McLean	Cabery	Ford
Byron	Ogle	Campbell Hill	Jackson
Brookville	do	Council Hills	Jo Daviess
Bonus	Boone	Cary	McHenry
Blain	do	Chester	Randolph
Buda	Bureau	Cockrell	Stephenson
Bible Grove	Clay	Coleta	Whiteside
Bartlett	Cook	Crete	Will
Barrington	do	Carterville	Williamson
Brighton	Fayette	Crystal Lake	McHenry
Benton	Franklin	Capron	Boone
Bristol Station	Kendall	Clover	DeKalb
Baker	LaSalle	Crystal	do
Bethalto	Madison	Capron No. 2	Boone
Bennet	Platt	Covington	Washington
Brennan	Randolph	Derinda Center	Jo Daviess
Barstow	Rock Island	Diamond Lake	Lake
Berlin	Sangamon	Deerfield	do
Baldwin	Randolph		

Creameries and Dairies--Continued.

Name.	County.	Name.	County.
Dwight	Livingston	Geneva	Kane
Donnelson	Montgomery	Grant Park	Kankakee
Damascus	Stephenson	Gilmer	Lake
Denton	DeKalb	Garden Plain	Whiteside
Delaney	do	Genoa Center	DeKalb
Desplaines	Cook	Griswold Lake	Lake
DeKalb	DeKalb	Greenwood (Davis Creamery)	McHenry
Dundee	Kane	Hickory Grove	Clinton
Dixon	Lee	Hinckley	DeKalb
Danover	McLean	Hagerstown	Fayette
Davis Junction	Ogle	Hoopole	Henry
Durand	Winnebago	Hanover	Jo Daviess
Dakota	Stephenson	Harmon	Lee
Davis	do	Highland	Madison
Danville	Vermilion	Haldane	Ogle
Elk Grove	Cook	Houston	Randolph
Elva Station	DeKalb	Hillsdale	Rock Island
Eleroy	Stephenson	Hoyleton	Washington
Erie	Whiteside	Harlem	Winnebago
Eagle Lake	Will	Harrison	do
Endor	do	Herbert	Boone
Elida	Winnebago	Hunter	do
Edwardsville	do	Hampshire	Kane
Elkhorn Grove	Carroll	Highland Park	Lake
Esmond	DeKalb	Harmony	McHenry
Elmhurst	DuPage	Harvard	do
Elizabeth	Jo Daviess	Hebron	do
East Burlington	Kane	Huntley	do
East Plato	do	Harpers	Ogle
Elgin	do	Hebron (2)	McHenry
Essex	Kankakee	Irene	Boone
Earlville	LaSalle	Itasca	DuPage
Eldena	Lee	Ivanhoe	Lake
Ellis	Randolph	Interstate	Will
Evansville	do	Johnsburg	McHenry
East Wheatland	Will	Joslin	Rock Island
Elburn	Kane	Joliet	Will
Fairdale	DeKalb	Kasber	Bureau
Farina	Fayette	Keltner	Carroll
Fountain Bluff	Jackson	Kaneville	Kane
Fox Lake	Lake	Kankakee	Kankakee
Flagg	Ogle	Keystone	McHenry
Fielding	do	Kings	Ogle
Floraville	St. Clair	Kent	Stephenson
Freeburg	do	Leaf River	Ogle
Fenton	Whiteside	Labonon	St. Clair
Fairhaven	Carroll	Lenzburg	do
Freedom	LaSalle	Legal	Stephenson
Fairbury	Livingston	Lena	do
Franklin Grove	Lee	Loraine	do
Forreston	Ogle	Lindon	Whiteside
Fairfield	Wayne	Lamoille	Bureau
Freeport	Stephenson	Lanark	Carroll
Fairmont	Vermilion	Lemont	Cook
Fenton	Whiteside	Lee	DeKalb
Fulton	do	Lisle	DuPage
Franks	DeKalb	Lombard	do
Forrest City (Rockford)	Winnebago	Loda	Iroquois
Greenville	Bond	Little Rock	Kendall
Greenfield	Green	Lisbon	do
Gilt Edge	Henry	Lake Villa	Lake
Grafton	Jersey	Lake Zurich	do
Guilford	Jo Daviess	Libertyville	do
Gurnee	Lake	Long Grove	do
Grand Ridge	LaSalle	Lake Corners	do
Gillespie	Macoupin	Leland	LaSalle
Golconda	Pope	Lawrence	McHenry
German Talley	Stephenson	Lexington	McLean
Gilberts	Whiteside	Mulberry Grove	Bond
Gooding's Grove	Will	Mt. Sterling	Brown
Goodenow	do	Milledgeville	Carroll
Germantown	Clinton	Mt. Carroll	do
Garden Prairie	Boone	Malta	DeKalb
Genoa	DeKalb	Mosier	do
Grover	Edgar	Milan	do
Geneseo	Henry	Meloin	Ford
Galena	Jo Daviess	Murphysboro	Jackson

List of Creameries and Dairies—Continued.

Name.	County.	Name.	County.
Menominee.....	Jo Daviess....	Pecatonica.....	Winnebago..
Millburg.....	do.....	Poplar Grove.....	Boone.....
Maple Park.....	Kane.....	Princeton.....	Bureau.....
Manteno.....	Kankakee.....	Palatine.....	Cook.....
Momence.....	do.....	Proviso.....	do.....
Millington.....	Kendall.....	Paris.....	Edgar.....
Millbrook.....	do.....	Pitwood.....	Iroquois....
Millburn.....	Lake.....	Pleasant Valley.....	Jo Daviess....
Mendota.....	LaSalle.....	Plum River.....	do.....
Mt. Olive.....	Macoupin.....	Pingree Grove.....	Kane.....
Madison.....	Madison.....	Plano.....	Kendall.....
Maplewood.....	McHenry.....	Plattsville.....	do.....
Marengo.....	do.....	Paw Paw.....	Lee.....
McHenry.....	do.....	Palmyra.....	Macoupin.....
Millersburg.....	Mercer.....	Patoka.....	Marion.....
Mt. Morris.....	Ogle.....	Polo.....	Ogle.....
Myrtle.....	do.....	Pinckneyville.....	Perry.....
Mansfield.....	Piatt.....	Princeville.....	Peoria.....
Monticello.....	do.....	Pierce.....	DeKalb.....
Milan.....	Rock Island....	Quincy.....	Adams.....
Milstadt.....	do.....	Rollo.....	DeKalb.....
Marissa.....	St. Clair.....	Richardson.....	Kane.....
Mascoutan.....	do.....	Reddick.....	Kankakee....
McConnell.....	Stephenson.....	Ringwood.....	McHenry.....
Morton.....	Tazewell.....	Rochelle.....	Ogle.....
Mt. Pleasant.....	Union.....	Ridge Farm.....	do.....
Morrison.....	Whiteside.....	Rock Grove.....	Stephenson....
Manhattan.....	Will.....	Ridott.....	do.....
Monroe.....	do.....	Rock City.....	do.....
Mayfield.....	DeKalb.....	Ridge Oak.....	do.....
Middecke (Elroy).....	Stephenson.....	Roselle.....	DuPage.....
Nursery.....	Carroll.....	Roberts.....	Ford.....
New Lebanon.....	DeKalb.....	Rondoubt.....	Lake.....
Ney.....	do.....	Russell.....	do.....
Naperville.....	do.....	Robinson.....	Crawford.....
(Naperville Creamery Co.).....	DuPage.....	Rockfeller.....	Lake.....
Naperville.....	do.....	Richmond.....	McHenry.....
(German Cheese Co.).....	do.....	Ruma.....	Randolph.....
Nora.....	Jo Daviess....	Redbud.....	do.....
North Aurora.....	Kane.....	Round Grove.....	Whiteside....
Newark.....	Kendall.....	Rock Falls.....	do.....
Nau-au-sa.....	do.....	Rockford.....	Winnebago....
Norway.....	LaSalle.....	Roscoe.....	do.....
Northville.....	do.....	Rockton.....	do.....
Nisbitt.....	do.....	Romeoville.....	Will.....
New Douglas.....	Madison.....	Riverside.....	Winnebago....
North Alton.....	do.....	Red Oak.....	Stephenson....
Nunda.....	McHenry.....	Smithsboro.....	Bond.....
New Boston.....	Mercer.....	Sorento.....	do.....
Neboo.....	Pike.....	Stubblefield.....	do.....
New Palestine.....	Randolph.....	Sheffield.....	Bureau.....
New Athens.....	St. Clair.....	Savanna.....	Carroll.....
Nashville.....	Washington.....	Shannon.....	do.....
New Minden.....	do.....	St. Rose.....	Clinton.....
Ohio.....	Bureau.....	South Riley.....	McHenry.....
Ohio Grove.....	DeKalb.....	Sandwich.....	DeKalb.....
Ontarioville.....	DuPage.....	Shabbona Grove.....	do.....
Onargo.....	Iroquois.....	Shabbona.....	do.....
Oswego.....	Kendall.....	Somonauk.....	do.....
Odel.....	Livingston.....	Sycamore.....	do.....
Oak Grove.....	McHenry.....	Shumway.....	Effingham....
Oregon.....	Ogle.....	Sharon.....	Henry.....
Olney.....	Richland.....	Scales Mound.....	Jo Daviess....
O'Fallon.....	St. Clair.....	Schapville.....	do.....
Odgers.....	Stephenson.....	Stockton.....	do.....
Orangeville.....	do.....	St. Charles.....	Kane.....
Oakdale.....	Washington.....	South Virgil.....	do.....
Okawville.....	do.....	Sugar Grove.....	do.....
Prairie.....	Randolph.....	Solitt Mills.....	Kankakee....
Port Byron.....	Rock Island....	Sheridan.....	LaSalle.....
pearl City.....	Stephenson.....	Shaw.....	Lee.....
penrose.....	Whiteside.....	Stewart.....	do.....
prophetstown.....	do.....	Shipman.....	Macoupin.....
peotone.....	Will.....	Sandoval.....	Marion.....
lainfield.....	do.....	Salem.....	do.....

List of Creameries and Dairies—Continued.

Name.	County.	Name.	County.
Scioto.....	McDonough	Wheatland.....	Will.....
Spring Creek.....	McHenry	York.....	Clark.....
Solon Mills.....	do.	York Center.....	DuPage.....
Spring Grove.....	do.	Yorkville (Palace Car Cry Co.)	do.
Sewdona.....	Mercer	Yorkville (Yorkville Cry. Co.)	do.
Stillman Valley.....	Ogle	Albany.....	Whiteside
Sandwich.....	Perry	Albion.....	Edwards
Shiloh Hill.....	Randolph	Antioch.....	Lake
Sparta.....	do.	Allendale.....	Wabash
Steeleville.....	do.	Baileysville.....	Stephenson
Smithton.....	St. Clair	Bernes.....	Will.....
St. Libory.....	do.	Beecher.....	do.
Scioto Mills.....	Stephenson	Blair.....	Randolph
Stevens.....	do.	Belmont.....	Wabash
Stone Church.....	Washington	Brooklyn.....	Schuyler
Sterling.....	Whiteside	Brooklyn.....	do.
Seward.....	Winnebago	Benson.....	Woodford
Shirland.....	do.	Bayliss.....	Pike
Shaddock Grove.....	Boone	Batchtown.....	Calhoun
Star (Milstadt).....	St. Clair	Campbell Hill.....	Jackson
Thomas.....	Carroll	Camp Point.....	Adams
Trenton.....	Clinton	Chandlerville.....	Cass
Terre Haute.....	Henderson	Christopher.....	Franklin
Triumph.....	LaSalle	Cisne.....	Wayne
Troy Grove.....	do.	Chatham.....	Sangamon
Tilden.....	Randolph	Clay City.....	Clay
Tremont.....	Tazewell	Chicago.....	Cook
Three-Mile Prairie.....	Washington	Clayton.....	Adams
Tampico.....	Whiteside	Columbus.....	do.
Tokio.....	Will	Crab Orchard.....	Williamson
Tri-City Bottled Milk Co. (Rock Island).....	Rock Island	Creston.....	Ogle
Utopia.....	DuPage	Delavan.....	Tazewell
Udina.....	Kane	Deer Creek.....	do.
Union Hill.....	Kankakee	Damainsville.....	Clinton
Utica.....	LaSalle	Decatur.....	Macon
Upper Alton.....	Madison	DeLand.....	Platt
Unionville.....	Massac	Donnelson.....	Montgomery
Union.....	McHenry	DuQuoin.....	Perry
Union Grove.....	Whiteside	Elkhorn.....	Washington
Van Orin.....	Bureau	Ellery.....	Edwards
Victor.....	DeKalb	Franklin.....	Morgan
Vergennes.....	Jackson	Frankfort Station.....	Will
Volo.....	Lake	Fairdale.....	DeKalb
Viola.....	Mercer	Florence.....	Pike
Venedy.....	Washington	Golden.....	Adams
Walnut.....	Bureau	Gillespie.....	Macoupin
Wheeling.....	Cook	Golden Gate.....	Wayne
Wallace.....	DeKalb	Grantfork.....	Madison
Waterman.....	do.	Grayville.....	White
West Chicago.....	PuPage	Griggsville.....	Pike
Warrenville.....	do.	Harrisburg.....	Saline
Wayne.....	do.	Henry.....	Marshall
Wheaton.....	do.	Herbert.....	Boone
Winfield.....	do.	Hillsboro.....	Montgomery
West Salem.....	Edwards	Hinsdale.....	DuPage
Waukega.....	Iroquois	Iuka.....	Marion
Warren.....	Jo Daviess	Johnston City.....	Johnson
Woodbine.....	do.	Jamestown.....	Clinton
Watago.....	Knox	Kankakee.....	Kankakee
Waucunda.....	Lake	Kendall.....	Kendall
Walton.....	Lee	Kingston.....	DeKalb
West Brooklyn.....	do.	Kirkland.....	do.
Warrensburg.....	Macon	Lake Creek.....	Williamson
Warden.....	Madison	Lerna.....	Coles
West Harmony.....	McHenry	Litchfield.....	Montgomery
Woodstock.....	do.	Little York.....	Warren
Welga.....	Randolph	Lockport.....	Will
Williamsville.....	Sangamon	Loraine.....	Adams
Wyoming.....	Stark	Maple Grove.....	Edwards
Winslow.....	Stephenson	Marine.....	Madison
Winnebago.....	Winnebago	Marion.....	Williamson
Westfield.....	do.	Medora.....	Macoupin
Wasco.....	Kane	Melvin.....	Ford
White Clover.....	DeKalb	Metamora.....	do.
		Neoga.....	Cumberland

List of Creameries and Dairies.—Concluded.

Name.	County.	Name.	County.
Nekoma	McHenry	Shelbyville	Shelby
New Bedford	Bureau	South Chicago	Cook
New Berlin	Sangamon	Sparta	Randolph
Oak Hill	Peoria	Spring Grove	McHenry
Oblong	Crawford	Thomson	Carroll
Pana	Christian	Toledo	Cumberland
Pekin	Tazewell	Turner	DuPage
Pocahontas	Bond	Thompsonville	Franklin
Prairieview	Lake	Tolono	Champaign
Princeville	Peoria	Ursa	Adams
Petersburg	Menard	Victoria	Knox
Richardson	Kane	Winchester	Scott
Rileyville	Saline	Wadsworth	Lake
Rock Island	Rock Island	Waterloo	Monroe
St. Marie	Jasper	Waukegan	Lake
St. Peter	Fayette	Westville	Vermilion
Schaumburg	Cook		

All of which is respectfully submitted.

RUDOLPH M. PATTERSON,
Assistant State Food Commissioner.

Chicago, Ill., Dec. 31, 1904.

CHICAGO, Dec. 26, 1904.

Ira J. Mix Dairy Co., 133 E. Thirtieth Street, Chicago.

GENTLEMEN—On our tour of investigation of the milk supply of Chicago, we inspected Mr. Geo. B. Robbins' finely equipped dairy plant at Hinsdale, Illinois, where we were agreeably surprised at the great care taken in the preparation and bottling of milk for this market. We find that you were the distributor for this product in Chicago and will ask you to kindly inform us whether there has been any delay caused by the railroads in the milk reaching Chicago. We learned upon inspecting Mr. H. B. Gurler's dairy at De Kalb that you were the distributor of milk from this plant also. We desire the same information regarding any delay caused by the railroads in the milk reaching this market.

Yours very truly,
RUDOLPH M. PATTERSON,
Assistant State Food Commissioner.

CHICAGO, Dec. 30th, 1904.

R. M. Patterson, Assistant State Food Commissioner, 1623 Manhattan Bldg., Chicago.

DEAR SIR—Your favor of Dec. 25th at hand. In reply will say that we are handling milk produced at Mr. Geo. B. Robbins' farm at Hinsdale, Illinois, also H. B. Gurler's Certified Milk, produced at his farm at DeKalb, Illinois. The milk is bottled at the farm, iced in boxes, and shipped in the evening, arriving here about 10:30 p. m. The train service is excellent, the trains seldom being over one hour late. The milk is delivered by our wagons the following morning, making it the freshest milk delivered in the city, being only about 12 hours old, then delivered by 5:00 o'clock a. m.

I also wish to call your attention to our regular 7 cent milk. We are bottling nothing but the morning's milk, never mixing the night's with the morning's, as is customary with other milk men. This method makes our milk from 12 to 24 hours fresher than milk delivered by other dealers.

Thanking you for the inquiry, I remain,

Yours very truly,
IRA J. MIX DAIRY CO.

REPORT OF C. E. TRAGARDH, INSPECTOR.

To the Honorable Alfred H. Jones, State Food Commissioner, Chicago.

DEAR SIR—I herewith have the honor to submit the following report of work performed in conjunction with Assistant Commissioner R. M. Patterson in the inspection of creameries and cheese factories during the year 1904. Inasmuch as Commissioner Patterson will submit to you a detailed report of this work, I will briefly recount my investigation.

The dairy industry of this State being the foremost of all industries coming under the supervision of the Food Commission deserves in particular a rigid investigation and inspection in all of its details.

With the inadequate force at the commission's hands and command, I cannot see how such supervision can be fully provided. More inspectors for that purpose are badly needed, as the inspectors under existing conditions can only devote part of their time to this special work.

I have found the cheese and butter factories, generally, in good condition, and wherever Commissioner Patterson or myself have found conditions not satisfactory, we have ordered such changes made in their operations as we believed beneficial in the results of their product. We have urged upon their proprietors, and their patrons as well, the importance of cleanliness in all operations connected with the industry.

I will respectfully suggest that inspectors be provided with lactometers to test samples taken by them on the spot, and only such samples be taken by them to the State analyst that show suspicion of being below standard.

This year as well as of last year, Inspector Frank Hoey and myself have investigated several complaint cases on milk, and are pleased to report that in nearly all of the cases there has been no ground for action. Samples of this nature have been taken from peddlers' wagons from every can therein.

Butter and milk inspected have been found to be of good quality in general.

Respectfully submitted,
C. E. TRAGARDH,
Inspector

ROCKFORD, ILL., Dec. 31, 1904.

Warren Creamery, Jo Daviess County—This factory is owned and operated by John Newman & Co., Elgin, Ill.; Mr. F. B. Thompson, manager and butter-maker—This is a two-story frame building set up on high ground, stone foundation, painted a drab color, with surroundings very desirable for a creamery. Skim milk tank located in separate house from main building, in excellent condition. Underground tile used, running into creek about 150 feet distant. Receiving platform steel, covered with protected drive-way, in good condition. Receiving room with painted floor unusually clean and good drainage, in very good condition. Weigh can and scales clean and in fine condition. Receiving vats, tin lined, kept exceptionally clean. Separators used, two De Laval Alpha No. 1, standing on brick platforms about 18 inches high, in good condition. Victor starting can used. Cherry's cream carrying cans, well kept and clean. Disbrow churn in very good condition. Water tank above the churn for cleaning purposes. Cream room made in connection with refrigerator, in separate room, elevated so that cream runs direct from vats into churns; vats in good condition. Refrigerator has two fair sized windows, giving plenty of light, painted white, with splendid system for circulation of air and in fine condition. Boiler room, with 20-horse power boiler in separate room, in good condition. Coal shed adjoining, well kept. Cement floors throughout the building in exceptionally fine condition. Caseine drying room upstairs. Drill well about 125 feet deep; temperature 52. Ice house separate, about 75 feet from main factory; capacity, 100 tons of ice. Milk supply daily, 750 pounds; test, 3.9. Cream supply, 400 pounds daily; test, 32. Sewerage running into creek about 150 feet distant with a good fall. General conditions very satisfactory.



: : : " Creamery at Warsaw, Jo Daviess County. An Ideal Creamery, operated by John Newman & Co. of Elgin, Ill.]

The Natoma Farm, Hinsdale, Ill.; owned by Mr. George B. Robbins. Mr. M. H. Munson, Superintendent—This dairy farm was inspected by Assistant Commissioner R. M. Patterson on Dec. 15, 1904. It was found to be in a generally good condition with modern appliances used in all departments of its operation, with excellent provision for all sanitary purposes and for the care and comfort of the stock. The principal cow-barn, a large building of some 120x38 feet, with 21 feet from floor to center of ridge and 9 feet to the eaves, has cement floor, mangers, gutters, etc., and cement walls. The 52 stalls range from 3x4 feet to 4x5 feet. The gutters and walk at rear of each manger are 16 inches wide and pitched to center of each section with a fall of some two inches. The mangers present an arc of a circle, the cord forming the top line, and are pitched to a center waste pipe, allowing the feed manger to also be used as a water trough when plugged with a brass plug six inches high. Water faucets are placed at each end of each section. The feed floor is on a level with top of each manger, the bottom of the manger being three inches below stall floor. Each cow is fastened with a Scott's



[From the Natoma Dairy Farm, Hinsdale, Ill. "Evangeline," 6 years old.
Best Day, 44 lbs. Milk.]

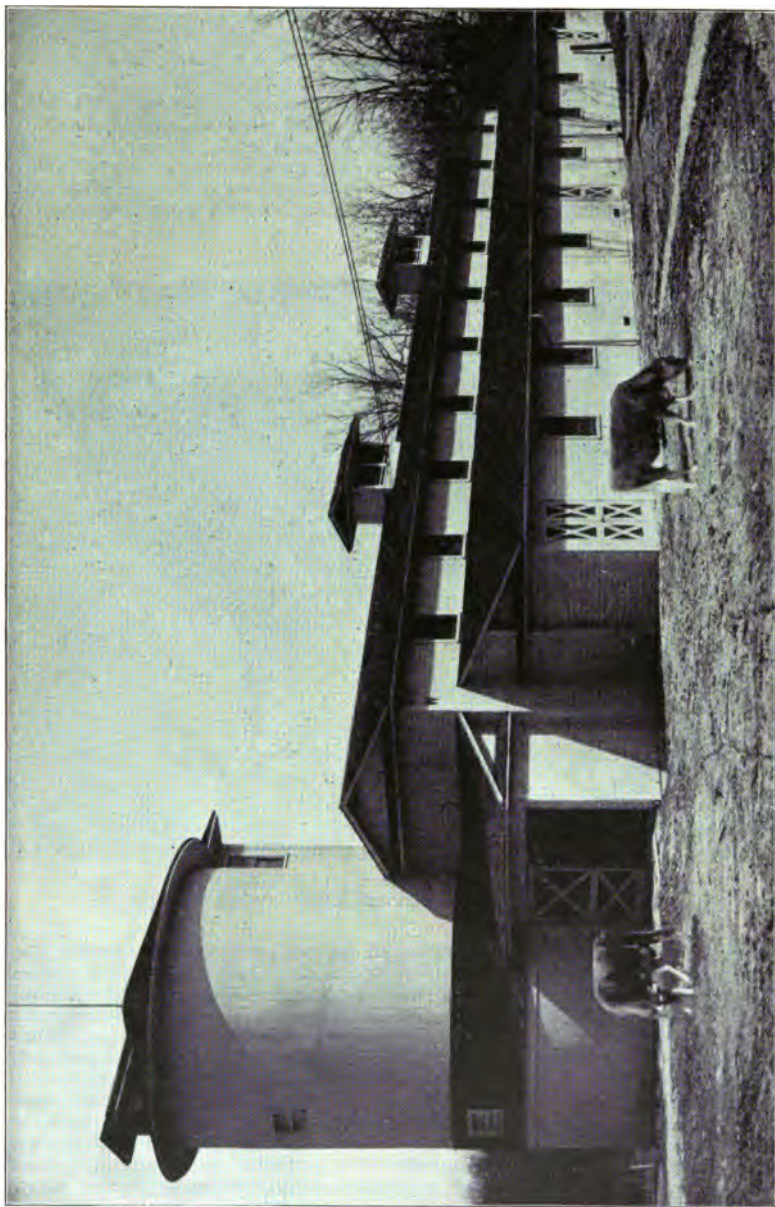
patent swing stanchion tie. The floors, stalls and sections are flushed and scrubbed daily with steel brooms and water. The walk back of each stall was rough-broomed, insuring safety from the animal's slipping, and is maintained in a very clean condition. The building is kept at a temperature of from 48 to 54 degrees by the King system of ventilation in the coldest weather, and in summer from 75 to 78 degrees. This system is not artificial, but due to the sides of the building and its first roof being packed with six inches of mineral wool. Five fresh air and five foul air ducts alternate with each other. Each animal is allowed 1,000 cubic feet of air. Seven windows below and ten above on each side of the barn provide two daily sun baths for each animal. These, with the animal heat generated throughout the barn, place the entire building in an excellent sanitary condition—the sun baths being especially beneficial to each animal. Artificial light is secured from 24 16-candle power incandescent electric lights, the current being generated by a 20-horse power dynamo driven by a 32-horse power gas engine located in a disconnected power and boiler house.

All solid excrement is removed with steel wheelbarrows and dumped into manure spreaders and daily hauled to the fields. The best oat straw is used for bedding. The silo butts into the northeast corner of the barn and has a capacity of some 300 tons. It is lined with cement plaster on lath. Corn silage is fed twice daily, with green rye, clover, barley and other grain during summer or winter months as demands require. Each cow is given a rest of several weeks each year for milking. Prior to each milking the udders are washed and dried. The milk leaves the cow into a sanitary milk pail having modern strainers over the top consisting of cheese cloth and absorbent cotton. A record is kept of each cow's milking, and each month a composite record is made to determine the general condition of the animals. The milk is sent to the dairy house in covered cans where it is strained into a tank, and from this tank through a separator over a cooler, where it is cooled from 95 to 50 degrees. From the cooler the milk goes into the bottle

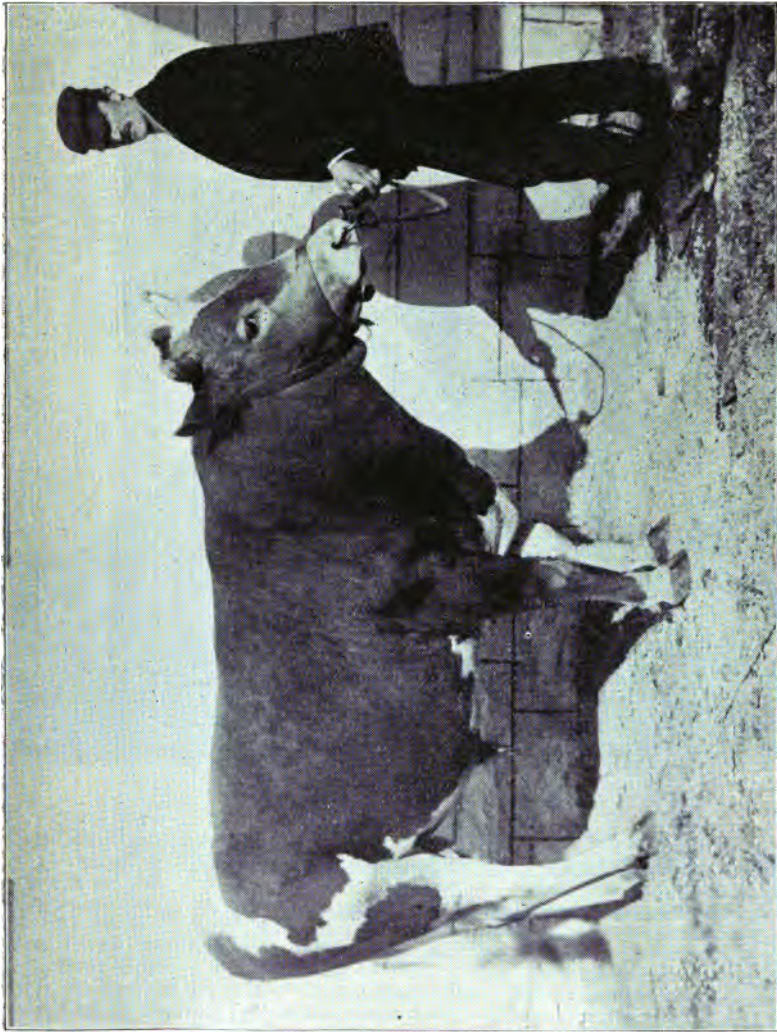


[From the Natoma Dairy Farm, Hinsdale, Ill. "Pride of Ruette Braye."]

filler and is bottled, placed in trays and packed in ice ready for shipment. The bottles, pails, utensils—everything the milk comes in contact with—are placed in a specially equipped sterilizing room and subjected to live steam for 30 to 45 minutes. Other buildings on this farm are a power house, office building, hay and feed barn, blacksmith shop, ice house, oil house, farm implement house, chicken and duck house, large barn for dry cows and calves, with a carriage room and a modern dwelling house for use of employes. The herd consists of nearly 100 full blooded registered Guernsey cattle, many of them imported, and all in the best possible condition and grade. In the Natoma farm its proprietor has a modern institution that is operated with a view of securing the very best results regardless of expense or energy, and he has succeeded far beyond the average dairy farm of the State or of any dairying section of the country.



[The Ideal Cow-barn at the Natoma Dairy Farm, Hinsdale, Ill.]



[Bull at the Natoma Dairy Farm, Hinesdale, Ill.]



[From the Natoma Dairy Farm, Hinsdale, Ill. "Lady Aline."]

McHenry county, the Borden Milk Plant—This is a very unique, modern and up-to-date plant for the purpose of bottling milk for Chicago's consumption in particular and the world in general. The Borden company has seven bottling plants in Illinois from which they supply their trade. Upon a thorough investigation of the Marengo plant I found that they start with their method of milk supply at the home of the farmer. The farmer brings his milk to the factory in thoroughly cleaned and sterilized cans covered with tarpaulins that prevent any particle of dirt from reaching the milk. The milk is subjected to a minute inspection when received at the factory. Each can is thoroughly cleaned and sterilized after being emptied and then returned to the farmer. The great care exercised in receiving the milk and the process to which it is then subjected until bottled for consumption, absolutely prevents any danger of coming in contact with any deleterious substance. The Marengo plant is a two-story building some 150 x 40 feet in dimensions. Ample ventilation and light permeates the entire building. The management

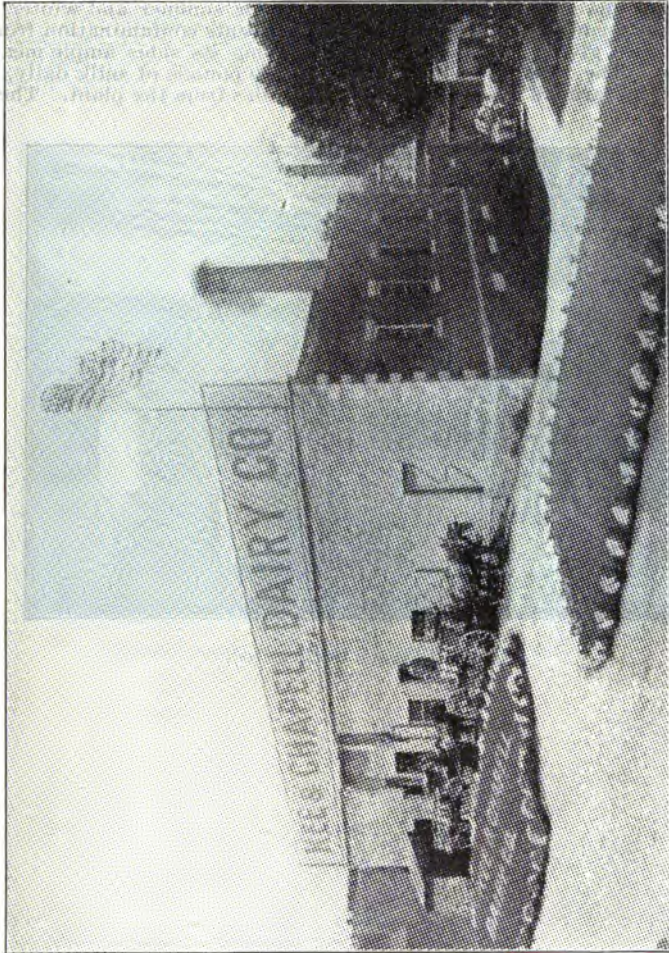


The Borden Milk Plant Ideal, Marengo, Ill.

of this factory has established rules for the government of its employes that are very strict. No employe is allowed to spit upon any floor. Work must begin at 7:00 o'clock each morning, and no boisterous language is allowed around the premises. A violation of any of these rules means instant dismissal. Each employe must prove himself thoroughly competent, and do his work in an intelligent and scientific manner. They are specially interested in their work. The building outside is neat and clean and nicely appearing; its surroundings are exceptionally fine. The inspector, after a close investigation of the care given the milk, could find no complaint. I have examined a great many bottling plants, and can say that the Borden people have no superior and but few equals in the line of their endeavor. They have a contract with all farmers supplying their milk that compels a certain standard in feed and care of each milk cow, and inspectors who daily examine each herd to prevent a violation of the same. The output for their seven different plants is about 100,000 pounds each day, which is sent to the Chicago market.

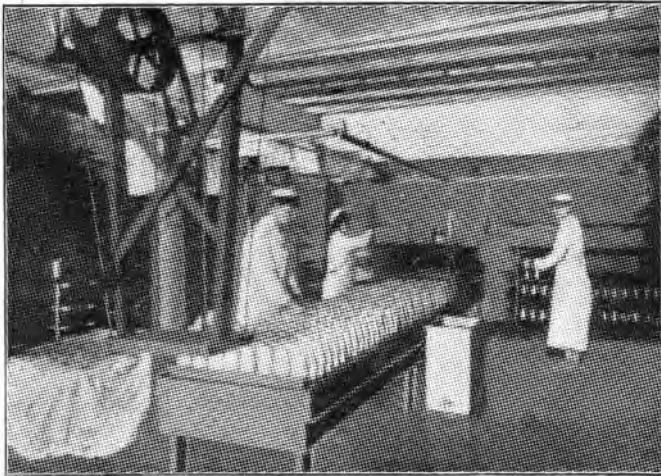


Borden's Bottling Room, Marengo, Ill., Ideal.



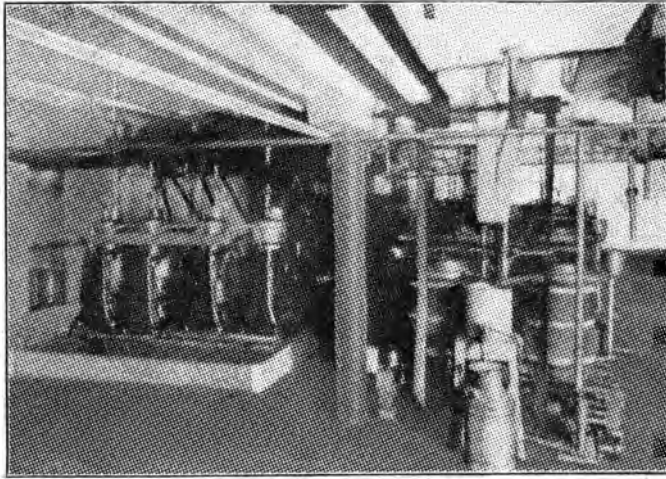
Kee & Chappell, Batavia, Ideal Bottling Plant.

The Kee & Chappell Dairy and Bottling Factory, located at Batavia, Illinois—This factory was inspected by Inspector Frank Hoey, Dec. 28, 1904, and pronounced in an excellent condition. Located within 200 feet of the Fox river, right in the heart of the beautiful and productive Fox river valley, the facilities for preserving a high standard of sanitation are unsurpassed. The main building is a two-story brick affair, and furnished throughout with the latest appliances for receiving, caring and bottling of milk. One large and ten small ventilators pass through the center of the building out through the roof of the house. A revolving door leading to the shipping platform affords means of ventilation that are adequate for summer and winter, while the constantly running stream of the river prevents contamination from foul water, besides giving the cattle and cows along its sides ample means for cleanliness. The capacity of the plant is 34,000 pounds of milk daily, which is supplied by farmers from a radius of four miles from the plant. The floor-



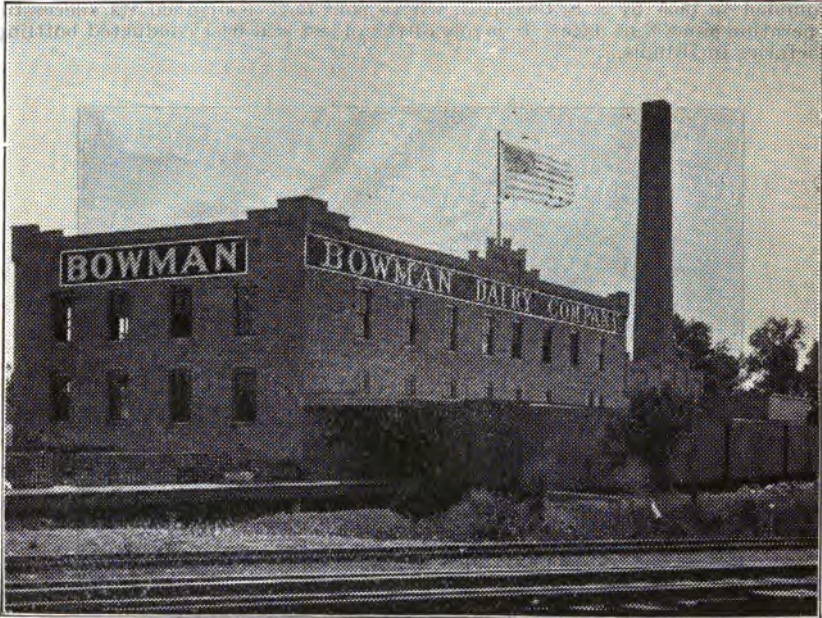
Kee & Chappell Bottling Room.

ing is of concrete, the walls of matched pine boards and painted and the ceilings of the same material but covered with concrete. Automatic sterilizers are used in connection with modern machinery in bottling the milk. These bottles are not touched by hand, and are thoroughly sterilized before being filled. They are then packed in large cases and stored in the refrigerator cars and transported to the city. Inspectors from the factory visit dairy farms each week to see that the contract with the company calling for certain food for each cow is given and her sanitary treatment up to agreement. In this manner all milk received at the factory is from perfectly healthy cows and of a quality that affords the best supply for the public. This factory was founded in 1865 by S. S. Chappell, whose sons have continued its successful operation since that date. It is one of the oldest and best conducted bottling factories in Illinois.



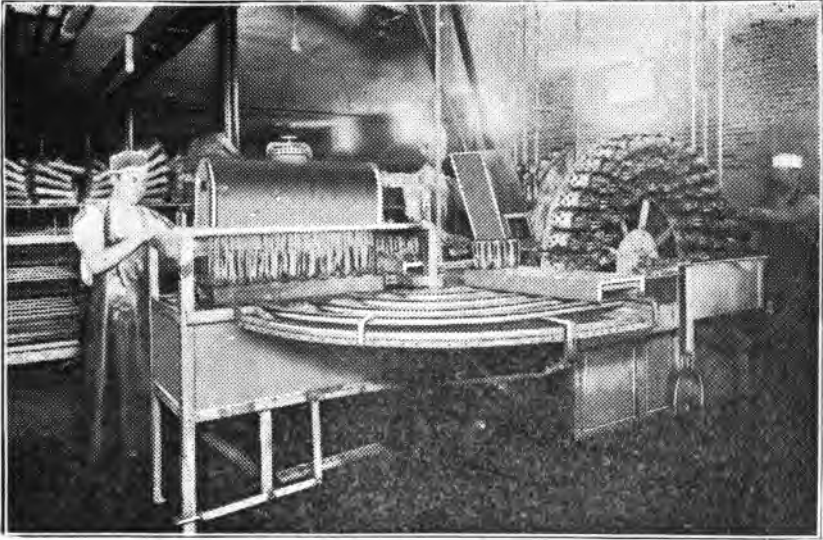
Kee & Chappell, Batavia, Separators and Pasteurizers.

The Bowman Dairy Company and Bottling Factory, located at Barrington, Illinois—This plant was erected in May, 1904, by the Bowman company, and is modern in all of its detailed appointments. Its supply of milk—some 30,000 pounds each day—is gathered from inspected cows and bottled and sealed under the most favorable circumstances and conditions, and placed in the hands of the consumer in original packages. The main building is a large two-story brick one. Cement floors, plastered walls and painted woodwork. The windows are large and plentiful, affording ample light, and the ventilation in



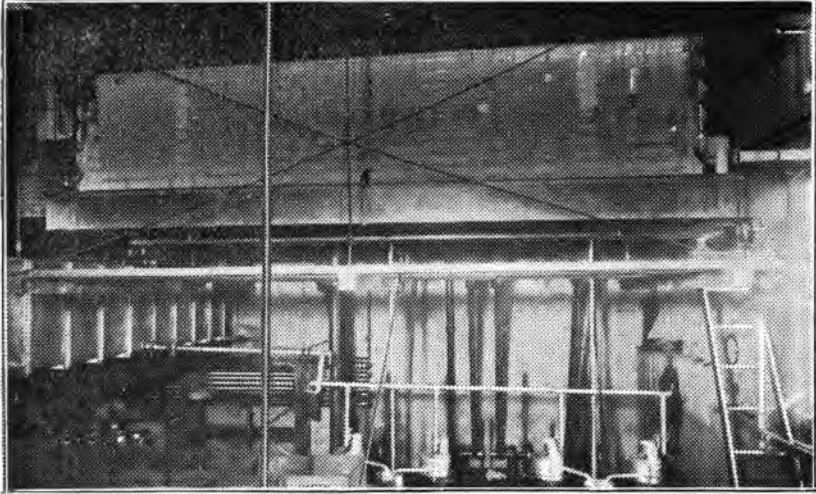
Bowman Dairy No. 2, Barrington, Bottling Plant.

each room fully adapted for the demands of the work. All milk is received from the farmers and after being weighed, etc., is sent to the receiving tank. The milk can is then thoroughly washed and sterilized and returned to the farmer. From the receiving tank the milk is sent to the cooling room where it is washed over cooling pipes that maintain such a low temperature that ice forms at their bottoms. The milk falls in thin sheets over these ice-chilled coils of iron pipe, after which it is conducted through pipes to the cooling room where the proper temperature is maintained. This is one of the special



Bowman Dairy, Barrington, Bottle Washer.

features of this plant and a very important one. At each step in the process of bottling, the milk is thoroughly strained. From cooling to bottling room the milk is sent through pipes. The milk is bottled by automatic machinery —no bottle being touched by hand during this process. After being bottled the milk is placed in boxes and conveyed by trucks to the refrigerator cars, pro-



Milk is seen falling in thin sheets over the coils, ice forming at the bottom.

tected by tarpaulins and sent to the city for the consumer. This factory was inspected by Inspector Frank Hoey, Dec. 23, 1904, and was pronounced to be in excellent condition, especially regarding sanitation, use of modern appliances and method of handling the milk before and after being bottled.



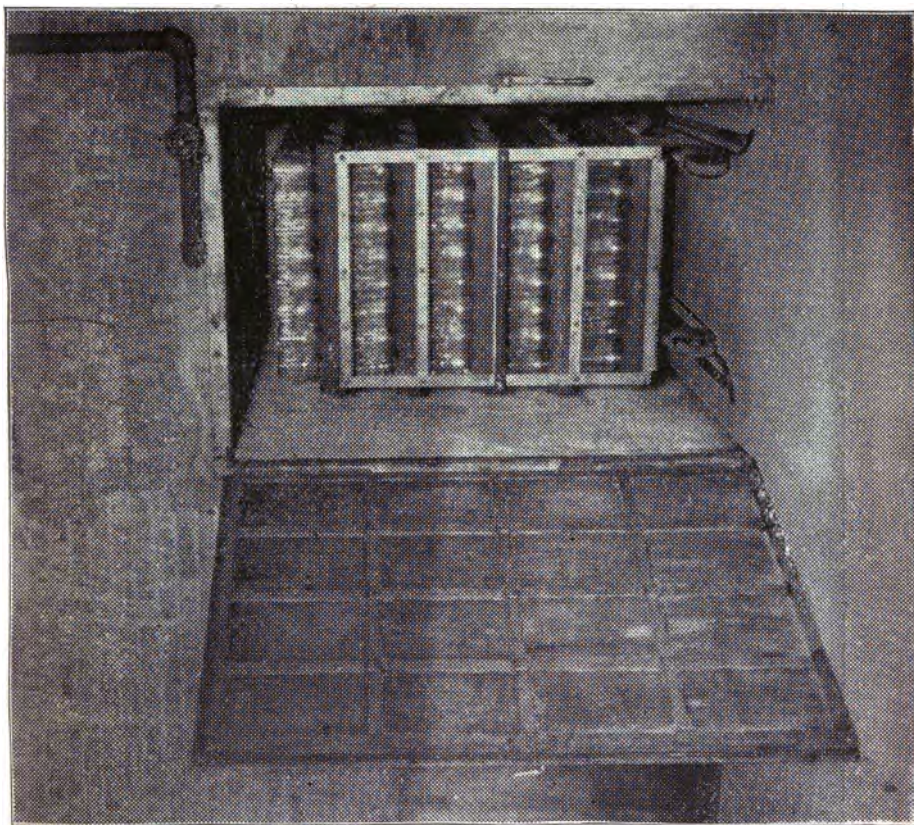
Elburn Bottling Plant.



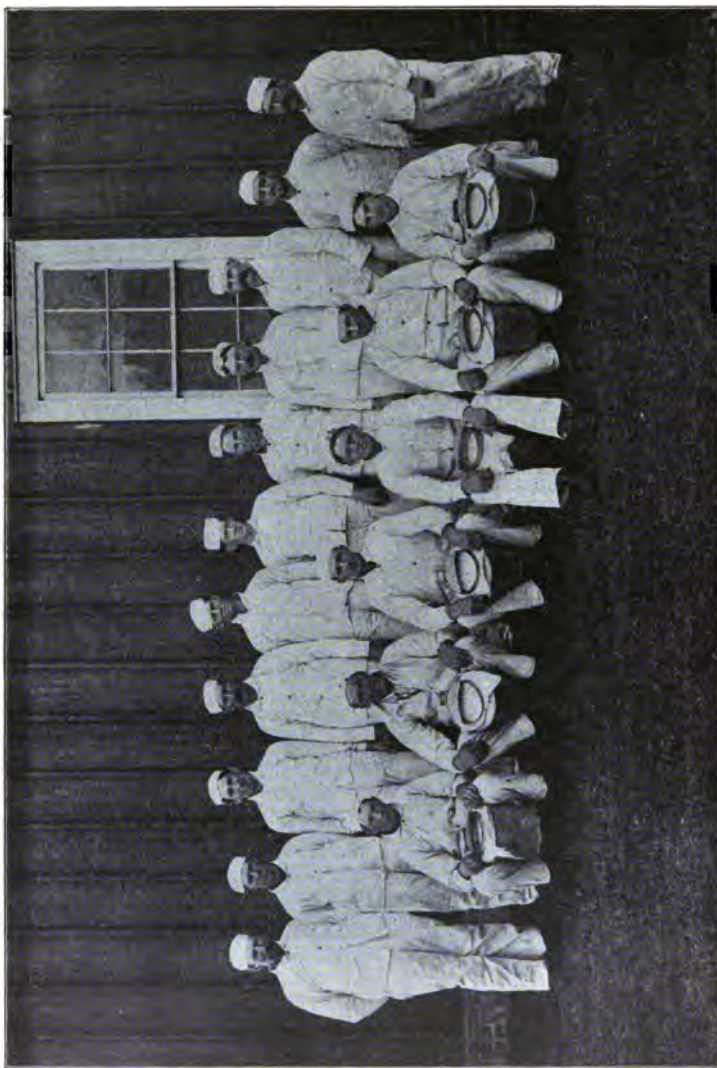
Zuider Zee Agnes, University of Illinois. Holstein-Friesian. Seven Years Old.



Rose, University of Illinois, Grade Cow. Sixteen Year Old.



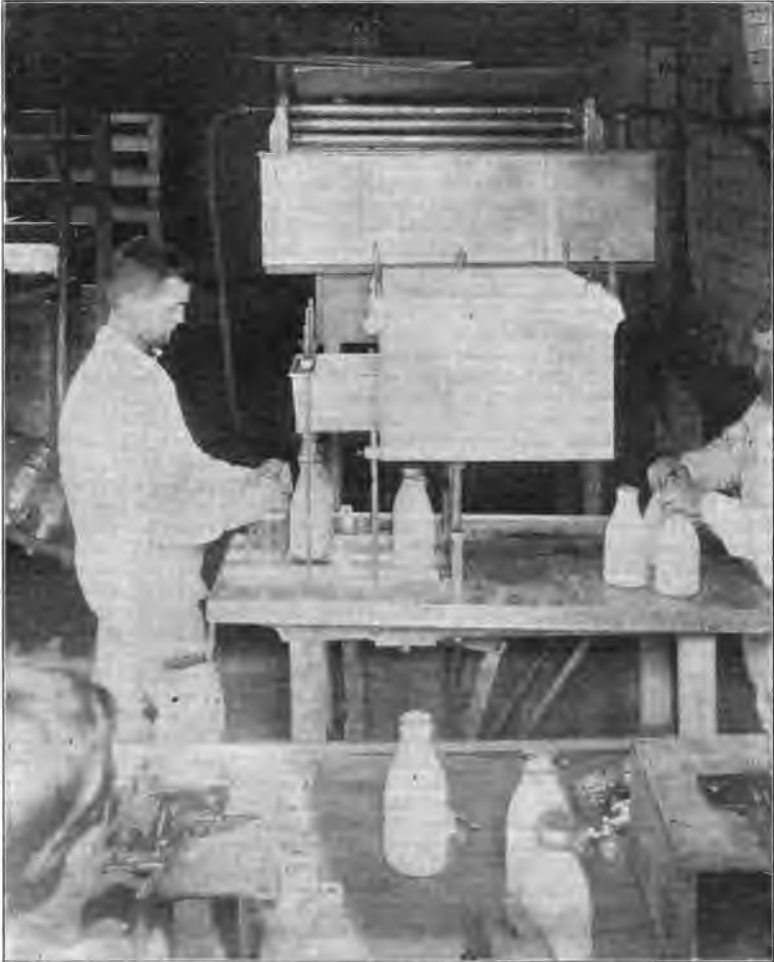
Sterilizing Oven for Bottles.



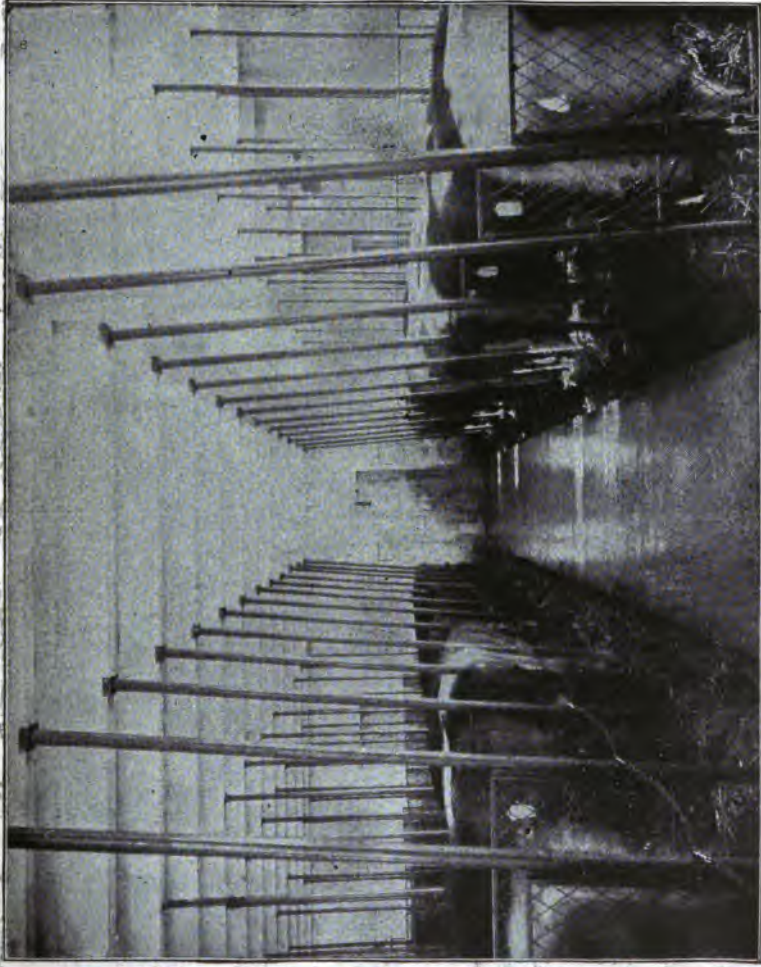
Group of Milkers at "The Clover Farm," DeKalb County.

The Clover Dairy Farm, DeKalb, Ill.; owned by H. B. Gurler—In detailing the methods employed in the operation of the Clover Dairy Farm, inspected by Commissioner Alfred H. Jones on Dec. 17, 1904, attention is called to certain points regarding milk that are matters of information and great importance in securing milk as nearly ideal as possible. It should be the purpose of all dairies, the commissioner states, to supply a clean, wholesome milk, as free from dangerous elements as human science and care can make, and for infant food milk should be secured that retains as much cream as possible. It is not desirable to separate the cream from the milk, but to retain it. This is an objectionable feature of certain breeds of cows. Their cream rises so rapidly that a thick buttery cream is produced that does not readily mix with the milk. This characteristic adds to the value of the cow as a butter maker, but detracts from her usefulness where milk for its fat retention is desired. Cream rises on milk most rapidly when cooling if not agitated during that time. A constant agitation during the cooling process prevents rising cream until after cooled, which thoroughly incorporates milk and cream when preparing for food. Milk is a substance of great variability in composition depending upon many factors, among the more vital being the breed of cow, state of health, food supply and care of the animal. Certain properties of milk, other than its determinable chemical qualities, depend solely upon the food supply of the cow. Cows fed upon distillery and other slops produce milk rich in cream but prone to decomposition which renders it unfit for human food. Cows fed upon grass in summer and sound food in winter, supply a wholesome milk. The water supply of the cow has much to do with the value of the milk. If contaminated with decomposing matter the milk produced is not of firstclass quality. Milk souring is caused by germs which get into it when milking. It is therefore vital that all dirt should be kept from the milk at all times. Milk is frequently contaminated with tuberculosis germs, which come from the cow herself. The physical condition of the cow influences her milk, and greatest care should be exercised at all times in her care and comfort. A gradual change should be made from summer to winter food. This prevents the system from being placed out of condition. They should have warm drinking water in winter. These conditions if properly observed produce milk that is wholesome. The milk from a vigorous, strong-constituted cow, is more valuable to the infant than from weak cows. Pasteurized milk is believed by many to be the safest and most wholesome manner of preparing and caring for this product. It is not a new discovery, neither is it a peculiar variety of milk. It is not doctored. It is done by applying the right temperature of heat in the right way, amount and time, which destroys disease producing germs without deteriorating the value of the milk. In killing disease germs other germs that cause milk to sour, etc., are also killed. Pastuerized milk becomes purer and probably more healthful than the raw variety. It is believed by many to be the only safe milk for infants and invaluable for convalescent patients. The Clover Dairy Farm, an ideal institution, was found by Commissioner Jones, to be a modern plant. Located on the main line of the Chicago & Northwestern railway, near the city of DeKalb, Illinois, its surroundings are excellent for dairying purposes. The herd is made up of graded Holsteins, Jerseys and Durhams, numbering more than a hundred animals that are tested by State officials annually. The cow stable is a large, commodious and perfectly adequate building, cemented, plastered and thoroughly ventilated. The mangers are of cement; the stalls all individual ones of iron and woven wire affording the greatest possible amount of light and air. Each animal is bedded in straw and watered with pure, fresh water after feeding. The stalls and mangers are nicely painted, and the same flushed and scrubbed daily. A complete sewage system is maintained from each stall direct to the main sewer which carries the offal to a distant point from the plant. Modern bottling, sterilizing and cooling rooms are maintained besides commodious barns for housing of animals, workmen and appliances used in the institution. All milkers are dressed in spotless white suits and wear white milking mitts. Each animal is carefully washed and groomed one-half hour before being milked. Each milk pail is furnished with a closely fitting strainer cover into which is fastened a layer of absorbent cotton. The milk is poured from a

covered spout preventing the removal of the strainer when the pail is full. A new strainer is prepared for each milking. All utensils used are sterilized when through with for the time, and all bottles treated in a similar manner before being filled for the consumer. The milk is sent through a centrifugal machine which separates milk from cream and for the purpose of holding the milk at a constant fat percentage and removing any refuse or dirt that had escaped previous precautions. Milk and cream are again mixed after leaving the separator and cooled to a low temperature. It is then bottled, a wood pulp stopper and metal cap being used for sealing purposes. The date of the bottling and the signature of Mr. Gurler is stamped on each stopper. The bottles are then placed on large galvanized trays and are ready for shipment.



The Bottling Room at "The Clover Farm," DeKalb County.



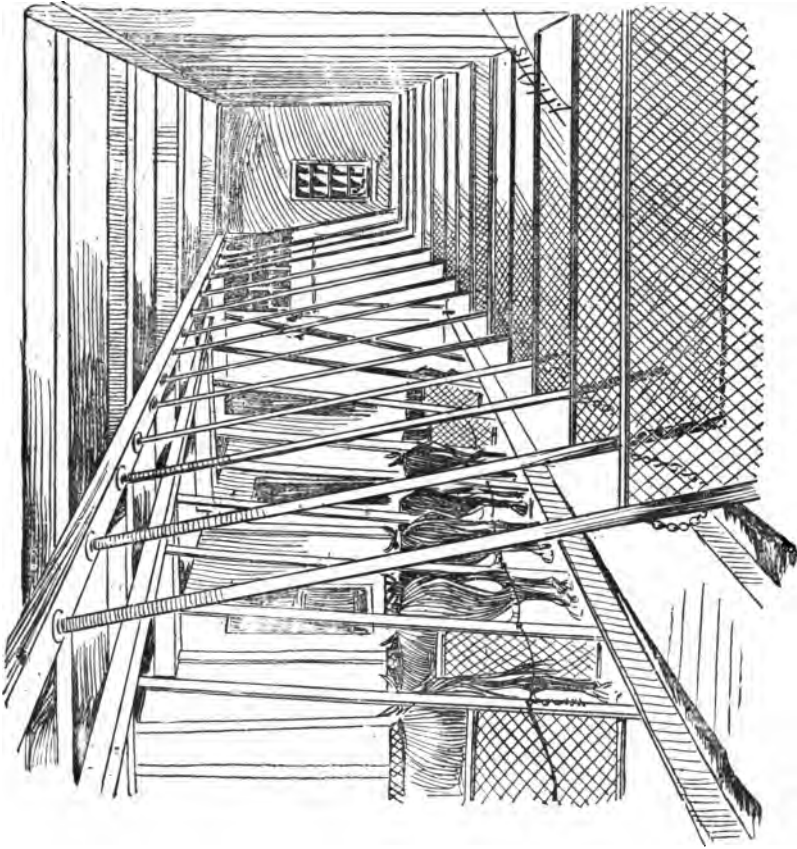
Interior View of Clover Farm Cow Stables.



A Tuberculous Cow.



Interior of Cow Barn at "The Clover Farm," DeKalb County.

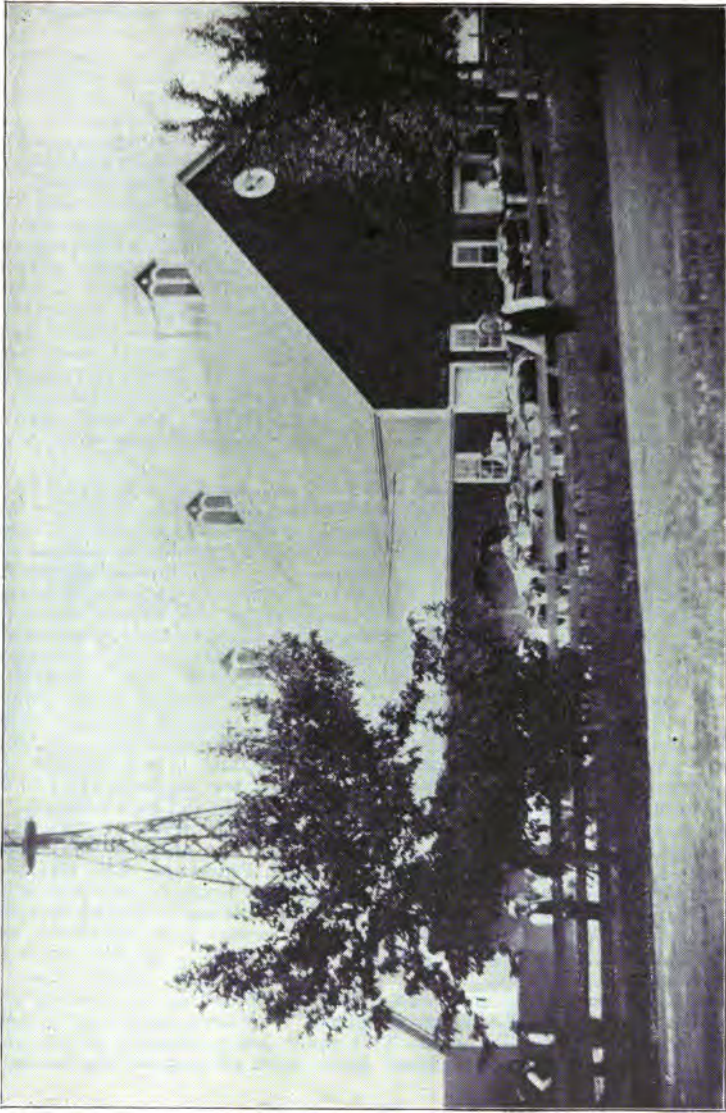


Interior View Clover Dairy Farm.

Kane County, Borden Condensing Milk Company, at Elgin, Ill.—The Borden condensing plant at Elgin, Kane county, Ill., was among the first of the condensing plants established in the middle west. Their four condensing plants in Illinois consume 500,000 pounds of milk each day. This milk is condensed and preserved for future use, a great quantity of which is sent throughout the entire world. Great credit is certainly due the originator, Mr. Gail Borden, for his ingenuity in establishing these condensing plants which have proven to be a great saving and convenience to consumers generally and particularly those residing at distant points from the dairy sections and territory. The extreme care exercised by those in charge of this plant, is very noticeable. From the condensing tank clear through the factory to where the cans are made, bottled and loaded on the cars for shipment, every employé in his respective department is an expert. I was agreeably interested in the work of each man. The same great care is exhibited here as at the bottling concern, in receiving the supply of milk from the farmer. The company has an iron-clad contract with each farmer from whom milk is received, requiring certain standards and rules in keeping up the care, feed and condition of each cow supplying milk for this factory. Expert inspectors are daily engaged inspecting each herd and each cow from which the milk supply is gathered. Where a cow is found not absolutely healthy it is cut out from milking, and where each herd is found to be not properly protected the milk therefrom is refused by the company, who allows the farmer time in which to bring the cows back to standard grade so called for in their agreement. The contract is an exceptionally good one for both the farmer and the company. Cement floors and latest modern appliances and devices are employed throughout the entire plant. It is certainly just such plants as these that have brought the milk product of the State of Illinois up to its present high standard of purity.

McHenry County, Albert J. Olson Dairy, owned by Mr. Albert J. Olson of Chicago, and located at Woodstock, McHenry County, Ill.—This is a model and well located dairy, located at Woodstock, in McHenry county, Ill., owned and operated by Hon. A. J. Olson of Chicago, a milk producer as well as a distributor of his own product. Mr. Olson has well fitted himself in the management of his industry in all of its branches, treatment and care of his cows and in the scientific preparation of his product for the supply of the consumer. Mr. Olson has a decided advantage over many of the producers and distributors from the fact that he personally superintends the operation of his dairy, and lives a great portion of each year upon his farm. This naturally gives him the inside of the modern methods of producing a high standard of purity in his milk products. A cut on another page of this report shows Mr. Olson standing in front of his herd and dairy barn. This plant, which is called Larch Farm, covers an area of 320 acres, and is well located. Seventy acres are devoted to pasturage, which is used for the support of 70 head of cattle comprising the herd, which is half Holstein and half Durham. The cow barn is 110x60 feet; is well ventilated and drained, with plenty of light, and is especially adapted for a model dairy. In the summer the splendid pasturage furnishes ample food, besides the corn and bran. The test of the milk runs about four per cent. The water supply comes from a well with a fine wind mill attachment, and is run into a great cistern having a capacity of 600 barrels, which furnishes the galvanized water tank with fresh water every time the cows are watered each day. The tank is emptied after each watering. The milk house is a brick structure with cement floor, and cemented tanks for cooling purposes. The ice house has a capacity of 200 tons, easy of access for the various supplies. A modern appliance is used in the sterilization of the milk cans. This plant has a capacity of 480 quarts each day. As a whole this is an ideal dairy, with all modern appliances and conveniences.

Jo Davies County, Appple River Creamery.—This creamery is located at Apple River station on the I. C. R. R., owned and operated by Mr. Ed. Hooley; is one story frame building on stone foundation, weather beaten and old and needs painting; situated on high ground with good fall for sewerage; surface sewerage used which ought to be changed to underground. The receiving platform of wood is covered and kept clean. Receiving can and scales clean and in good condition. Receiving and cream vats tin lined, well cleaned and



An_Ideal Dairy Farm—Hon. Albert J. Olson, Woodstock, Ill.

in good condition. The floor in the churn room is new, of cement, slanting from the walls towards the center, kept well cleaned. Engine and boiler in same room, separated from working room, with broken wooden floor and in very bad condition. The walls and ceiling in factory need painting or whitewashing badly. Sharples separator used. Water supply from drilled well 130 feet deep. Average daily supply of milk 2,400 pounds and of hand-separated cream 400 pounds. Test of milk 4.0. This factory has just lately changed hands and was in a very bad condition when Mr. Hooley took charge of same, but he says he will have things in proper shape as soon as possible.

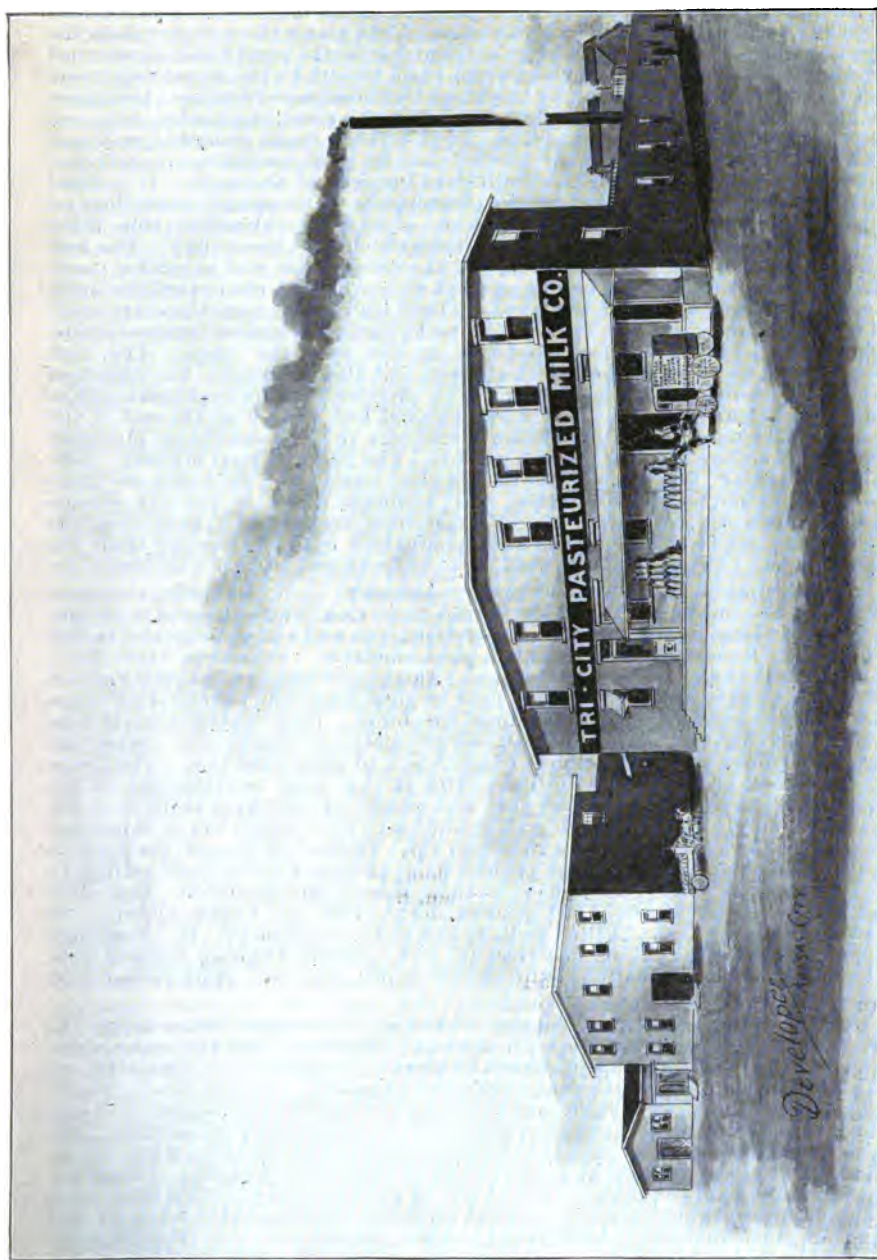
Fairhaven Creamery, Carroll County.—This creamery is owned and operated by John Newman & Co., Elgin, Ill. Buttermaker, Mr. Will Engelbrecht. Two story frame building, stone foundation painted drab color; living rooms above. This building is fitted with screen doors and windows—an excellent idea for buildings used for creamery purposes. Surroundings of this building very good. Sewerage underground, tile, running out into field about 225 feet, with enough fall to afford good drainage. Receiving platform with iron strips, protected driveway, in good condition. Scales and receiving can in good condition. Receiving vat tin lined, in good condition. Milk heater clean and in good condition. Two DeLaval separators, Alpha No. 1, in very good condition. Walls and ceilings painted, cement floor dry and in good condition. Engine in separating room on elevated platform; separators on elevated platform. Churn room painted; cement floor in good condition. Disbrow churn No. 5. Refrigerator and cream vats in same room; both in good condition. Brine trough over refrigerator. Water tank directly over churn room. Erickson culture used; Babcock tester in good condition. Ice machine in separating room. Boiler room, painted walls and ceiling, cement floor in good condition. Coal shed adjoining. Skim milk tank outside in good condition. Condenser for ice machine upstairs in good condition. Tank for machine oil and tools kept in separate store room. Drilled well 350 feet deep; temperature 54. The average milk supply of this factory is 6,000 pounds daily; test 3.8. The average cream supply daily 400 pounds; tested 29. This creamery found to be in first class condition throughout. Complete ice plant installed.

Mount Carroll Creamery, Carroll county, owned and operated by John Newman & Co., Elgin, Ill.; butter maker, J. B. Rhuby.—This is a two-story frame building, stone foundation, painted drab color on the outside and in good condition. Sets up well with good drainage all around. Excellent care maintained about the building as to sanitary conditions and appearance. Receiving platform exceptionally clean. Receiving can and scales in first-class condition. Milk from the receiving can runs through a tin spout into the receiving vat, which is tin lined, and in good condition. Separator, De Leval; cream pasteurizer, Creamery Package Manufacturing company. Cream pumped from pasteurizer to vat in next room which contains churn, Disbrow No. 4. Two cream vats with two partitions, tin lined and in good condition. Churn and butter room with wooden floors, good drainage. This room is whitewashed and partly painted, very clean and in good condition. Refrigerator painted inside, clean and in good condition. Walls and ceiling in operating room painted. Wooden floor well kept, dry, clean and in fine condition. Engine in separating room elevated by brick block, in good condition. Skim milk tank outside in good condition. Sewerage underground running into a small creek about 500 feet distant. Drilled well 150 feet deep; temperature, 50. Average cream supply per day, 1,185 pounds; test, 32. Average daily milk supply, 1,500 pounds; test, 3.6. Generally, this building, both on the inside and outside, is well equipped for creamery purposes. There is much credit due the owner and butter-maker for the good condition in which this factory was found.

Milledgeville Creamery, Carroll county, owned and operated by John Newman & Co. Elgin, Ill.; butter-maker, Frank Muller.—Receiving platform wood, and clean. Scales and can clean and in good condition, room painted. The hatchhole running into receiving vat from the receiving can needs cleaning, not in good condition; proprietor said this should have immediate attention. Receiving vat in fair condition. Two separators, De Leval No. 1, in good

condition on cement elevation. Milk heater in good condition. Ideal tester used, in fair condition. Engine on brick and wood elevation in separating room, in fair condition. Operating room with cement floor with fall insufficient for proper drainage; broken in places. Walls and ceiling painted. Skim milk tank in separating room from which milk is pumped into farmers' cans outside. Shafting runs over receiving and cream vats. Hangers with oil cups directly over vats. Churn, Disbrow No. 5, in fair condition. Refrigerator wooden floor, damp and mouldy, not in good condition. Boiler in separate room from operating room with broken doors and lining. Floor in this room cement with sewerage clogged up. Coal shed adjoining boiler room. Sewerage underground running into creek about 200 feet distant. Drilled well; temperature, 50. Milk supply, daily average, 4,500 pounds; test, 3.8. Cream supply, daily average, 650 pounds; test, 26. This is a two-story frame building, painted, stone foundation, situated on fairly high ground with good fall. General conditions not entirely satisfactory.

Tri-City Pasteurized Milk Company, Rock Island, Illinois—This creamery is a stock company and operated on a large scale. Its officers are: W. A. Rosenfield, president; Schiller Hosford, vice president; E. H. Greyer, secretary; Phil Mitchell, treasurer; J. W. Parker, general manager and B. F. Shetter, superintendent. It was established in November, 1901, and delivers most of its output to Rock Island and Moline, Illinois, and Davenport, Iowa. A well equipped laboratory, in charge of an experienced superintendent, is provided with modern appliances for making the daily tests. The street in front of the factory is macadamized, with a flowered boulevard extending along the front of the buildings and the same, adding to the appearance of the institution generally. The company has an average daily milk output of some 5,000 pounds, 45 gallons of cream, not including ice cream, making a consumption of some 8,000 pounds of milk daily. The company is contemplating the establishment of a large dairy farm to meet their growing requirements. During the summer months ice cream is extensively manufactured. The factory is supplied with additional light and ventilation by a roofed ventilator and windows and belt-driven fans. These provide against unsanitary conditions and bad odors. A sanitary inspection system is maintained, which, with a semi-annual inspection of all cows by a licensed veterinarian, places the factory and institution in a general excellent condition. All milk is delivered in sterilized bottles which are placed upon sterilized galvanized trays in new delivery wagons that rest high upon spring axles, preventing the entrance of dust and refuse to the milk and butter. In each wagon is a small refrigerator which protects its contents from decay. On the west side of the creamery is a large frame barn with roomy apartments for horses, wagons, blacksmith and harness shops, etc. Each wagon and equipment is washed daily. The walls of the creamery building are of tile, having adequate air spaces. The front of the building is two stories, the rear one story. The office is on the left of the main entrance, the laboratory on the right. They are large rooms with hardwood floors and well lighted. The weigh can room is to the east of the laboratory and is large with plastered walls and ceiling, cement flooring, windows that afford ample light and a concave drain that enters the main sewer. An ordinary door leads to the main creamery building. An improved milk can washer, made of wood and lined with tin, is filled with hot water. A large stiff hair brush at one end of the box operates on the inside of the can which is revolved by pulleys upon which it rests, giving the can a thorough scouring. The outside is scoured with a large brush by an attendant. After being scoured the can is placed over a steam pipe and thoroughly cleaned and dried. There are two weighing cans used. All milk is received from two large sliding doors which are kept closed when not in use. All equipment in this room was in good condition. The next room is the separator room, a large, well kept room, with cement floor, plastered walls and ceiling. The milk from the weigh can is pumped with a sanitary pump resting on frame supports, into ordinary tin cans, three in number, about the size of weigh cans. The wood work is painted with enamel paint and is scoured each day, as also are all parts of the pumps. The milk is pumped from the small cans into two large square receiving vats, located in a separate room on the second floor of the building. The walls of this room are of tile, the ceiling of matched pine boards, with



Tri-City Pasteurized Milk Company, Rock Island, Illinois.

wooden floor. The vats are made of tin, held with large iron braces and have no wood work whatever. They are clean and in good condition. Three United States separators rest on a solid concrete blocked foundation four feet high and near the center of the room. This places them higher than the pasteurizer. The milk comes from a large flue in the center and is returned through the separators. The ice cream room is next to the separating room. At the time of the inspection by Assistant Commissioner Patterson, December 12, 1904, this department was shut down, but the room, machinery, tubs and cans were found in good condition. It is a large room, plastered wall and ceiling, cement floor, all nicely painted and in good condition. A refrigerator, 15x12 and 15 feet high, is built into the rear of the room. It is lined and ceiled with pine matched boards, thoroughly whitewashed, wood floor on cinder foundation and is dry and clean. Two large galvanized iron brine tanks at each end of the same, rest on hangers close to the ceiling. The bottling room runs the entire west side of the refrigerator and separator room. It has plastered walls and ceiling, cement floor which slants toward the drain running along the side of the room. Three tin bottling machines are used. The bottles are cleaned in two wooden tanks having propelled brushes inside. The equipment was in good condition as also were the rooms. The curd room is at the rear of the bottling room, and like all others, has plastered walls and ceiling with cement floor. Four wooden vats are kept clean and in good condition. The oven is of wood, painted and located at the end of the room. The engine room and boiler rooms are in good condition, plastered walls and ceiling of tile, but not painted. The boiler is well bricked. Generally speaking, this creamery is in first-class condition. Its rooms are large and airy, windows full and clean, with sewerage direct to the city sewerage which enters the Mississippi river 300 feet from the factory. Each room has a separate sewer which prevents contamination with the sewerage from the other rooms. Drilled well, 80 feet deep, temperature 50, test 4.00, cream 22.

Carroll County, Deer Creek Creamery company, G. N. Malandy, manager, Wacker, Ill.; butte rmaker. H. S. Betts.—Receiving platform wood with protected driveway in fair condition. Receiving can and scales clean and in fair condition. Receiving vat tin lined, in good condition. Separator, Alpha No. 1. Cream vat tin lined and in fair condition. Inside of working room partly whitewashed and partly painted; cement floor in good condition. Creamery divided with three platforms, one higher than the other. First platform wood floor with receiving can, scales and vat; second platform, engine and cream vat, and the ground floor with churn, round No. 4, in good condition. The lower floor cement, and in good condition. Milk is run from receiving vat on top platform to separator on second floor into cream vat, and from there to churn on lower floor. Everything in good condition. With weigh can is connected a strainer through which milk runs into vat. Engine on second platform in good condition. Refrigerators, cement floor, plastered walls, pine ceiling in good condition. Boiler room floor earthen; floor in bad condition. Coal shed adjoining. Milk supply, 4,000 pounds daily; test. 4. Cream supply, 200 pounds daily; test, 30. Drilled well, 30 feet deep; temperature, 48. Sewerage under ground, tile running into river 125 feet. Frame building covered with sheet iron; stone foundation, built on side of hill, with one story facing west and two stories east.

Carroll County, Shannon Creamery, owner, J. P. Younger; butter maker, E. F. Andre.—Receiving platform with protected driveway. Can and scales clean and in good condition. Spout especially clean. Trough clean. Receiving vat tin lined, clean and in first-class condition. Separator, DeLaval No. 2. Shafting without any oil cups right over receiving vat. Should be changed. Wooden floor kept clean; needs some repairing. Walls and ceiling oil painted. Engine room, cement floor in good condition; separated from working room. Boiler room, cement floor in good condition; coal shed separate. Cream vat tin lined, in good condition. Box churn in good condition. Churning room separated from working room, in good condition. Refrigerator whitewashed and in fine condition. Milk supply, 5,000 pounds; test, 3.9. Drilled well. Sewerage under ground, tile leading into creek 200 feet. Milk tester standard.

Private ice house. Building, two story frame with living apartments up stairs. General condition fine, cleanliness prevailing. Skim milk tester outside, about 35 feet from main building, in good condition.

Carroll County, Keltner Creamery, owner, John Keltner; postoffice, Keltner, Ill.—Two-story frame building, weather beaten and needs painting. Milk supply, 4,000 pounds daily; test, 4. Cream supply, 200 pounds daily; test, 24. Receiving platform unprotected and in very bad condition. Receiving can clean inside, spout not very clean. Scales not in good condition. Receiving and cream vat tin lined; in fair condition. Shafting with belt running right over receiving vat. Churn, Disbrow No. 4. Machinery not clean; very dirty. Churn not clean on the outside. Walls and ceiling need whitewashing. Separator, Alpha No. 1, on wooden block. Babcock's tester, in fair condition. General appearance of working room not good; needs cleaning. Engine and working room in neglected condition. Boiler room in outside shed, not in good condition. Sewer tile under ground; runs into river about 150 feet distant. Drilled well 135 feet deep. Refrigerator in bad condition; damp, with muddy floor. Skim milk station with ground soaked with skim milk. Promise to put things in better condition.

Carroll County, Chadwick Creamery; owners, Mellendy & Hicks; butter maker, J. A. Carlson.—Platform wooden with covered driveway in fair condition. Weighing can and scales clean and in good condition. Receiving vat clean and in fair condition. Separating room painted with cement floor in good condition. Two separators, Alpha No. 1. Two cream vats in fair condition. Dairy Queen churn No. 10, clean and in good condition in separating room. Skim milk tank with automatic weigher in separate room outside of separating room. Boiler and engine room off separating room not in very good condition, floor very bad. New floor and general repairs ought to be made this fall. Babcock Russian tester. Sewerage underground running out into field about 800 feet. Drilled well 137 feet deep; temperature, 50. City water used for cleaning. Two story frame building on stone foundation with living apartments up stairs. General condition not satisfactory. Mr. Hicks tells me that he is going to overhaul factory and make necessary repairs this fall.

Carroll County, Argo Creamery; owner, John Newman, Elgin, Ill.; manager, K. B. Carpenter.—Receiving platform with protected driveway and platform covered with sheet iron. Weighing can and scales clean and in good condition. Receiving room separate from operating room, painted and in good condition. Receiving vat tin lined and in good condition. Two separators, Alpha No. 1. Operating room with cement floor, painted walls and ceiling in good condition. Cream vat in separate room from operating room, cement floor, painted walls and ceiling, with refrigerator adjoining. Cream vat tin lined and in good condition. Refrigerator wooden floor in good condition. Churn, Disbrow No. 4, clean and in good condition. Churning room painted and cement floor. Engine in operating room on brick foundation, clean and in good condition. Boiler room with cement floor next to operating room. Coal shed adjoining. Milk supply, 8,000 pounds daily; test, 3.6. Cream supply 100 pounds daily; test, 30. Drilled well 120 feet deep. Temperature, 53. Sewerage under ground in good condition. Two-story frame building, painted and in good condition out and inside, on stone foundation. Living apartments upstairs, clean and in good condition. Skim milk tank wooden, in receiving room, clean and in good condition. General condition very good all through.

Carroll County, Bluff Spring Creamery Stock company; manager, A. D. Farnam; butter maker, John Schillmiller.—Receiving platform with covered driveway. Can and scales clean and in good condition. Butter milk tank in receiving room made of galvanized iron, painted, and in good condition. Receiving room painted. Receiving and cream vats tin lined and in good condition. Two Alpha Separators No. 1 on brick platform, clean. Churn, Dairy Queen No. 10, round and in good condition. Walls and ceiling painted, cement floor in good condition. Refrigerator off from churning and operating room, cement floor and in good condition. Temperature, 44. Engine and boiler room off from operating room, cement floor in good condition. Coal shed adjoining. Sewerage under ground running into ditch about 125

feet. Spring well; temperature, 52. Milk supply 7,500 pounds daily; test, 4. Cream supply 150 pounds daily; test, 38. Skim milk tank in separate house with automatic can in good condition. Two-story frame building, painted, with living apartments up stairs. Ice house adjoining creamery, capacity 100 tons. General condition good. Water supply coming from spring upon bluff.

Jo Daviess County, Elizabeth Co-operative Creamery. Manager, Joe Prisk; butter maker, V. Madsen.—One story frame building with stone basement, unpainted. Daily supply of milk 9,000 pounds, cream 200 pounds. Cement floor throughout the building in fair condition. Churn square, in fair condition. Butter worker in fair condition. Receiving can clean and in good condition. Receiving vat, tin lined, in fair condition. Receiving scales fair, covered with cobwebs. Receiving room, whitewashed, walls clean and ceiling whitewashed. Two DeLeval Separators Alpha No. 2. Cream vat tin lined and in good condition. Cement floor slanting with good drainage. Curtis skim milk weigher located in engine room. Boiler in outside building connected with factory. Engine room with board floor; floor not in very good condition, board broken. Water supply from drilled well, also city water. Butter room clean, whitewashed, but not free from cobwebs. Shaft with oil cups extends out over the churn, still not far enough to strike the opening of the churn. Coal stove in middle of the room. Farmers take the skim milk. Upstairs is located the ice box, in very bad condition. Bad odor and foul smell.

Jo Daviess County, Stockton Creamery. Owners, Shutz & Mitchell.—One story frame building on stone foundation, with basement. Factory in basement. Receiving platform covered; not in very good condition. Weigh can in good condition, except spout. Receiving room partly whitewashed. Receiving vat tin lined, clean, connected with tin spout and seive. Two DeLeval Separators No. 1. Cream vat in good condition. Cement floor in building in good condition. Walls whitewashed. Churn, Owatona Manufacturing company, size No. 4, in good condition. Good ventilation. Refrigerator, with cold water tank, wooden floor, whitewashed and in good condition. Boiler room outside of main building, floor in bad condition. Engine and operating room in good condition; size of room 36x42. Sewerage good. General surroundings good. Milk received daily 4,600 pounds. Test $3\frac{1}{2}$ to 4. Hand separated cream received daily about 300 pounds. Skim milk left with farmers.

McHenry County, Marengo Creamery and Sugar of Milk Company, located at Union, McHenry County, Ill. Manager, A. Cramer; butter maker, Otto Koch.—The surroundings of this factory are good. Drainage is tile under ground running into river about one-half mile distant. The water supply is from drilled well 50 feet deep, with a temperature of 50 degrees. Whey tank is wooden, located on outside of building, and leaks. Two receiving platforms, cans and scales in good condition. Separator is a DeLeval Alpha No. 1, on elevation about $3\frac{1}{2}$ feet high, with brick base and wooden top 10x30. Churn room has painted ceiling, calcimined walls and cement floor, in good condition. Vats, tin lined, in good condition. Refrigerator adjoins churn room; in good condition. The skim milk is used for making cheese. Cheese room in good condition. Cheese press, Longhorn, in good condition. Curing room, located upstairs, in good condition. Condition of milk received, about 65,000 pounds daily, reported to be good. Test of new milk 3.8. Engine in separating room on brick elevation and in fair condition. Boiler room and coal shed have brick floor, off from the cheese room, and in good condition. Cement floor in good condition throughout the building. An Ideal tester is used.

McHenry County, American Milk Product Company, located at Union, McHenry County, Ill.—This factory is a two-story building of brick, with an additional one-half story of frame, iron covered, owned and operated by the American Milk Product Company of Chicago, Ill., with Mr. Ed. McKinney as local manager and superintendent. There is received daily from 35,000 to 66,000 pounds of milk, of which the larger portion is separated and condensed into cream, and shipped mostly to Chicago in ten-gallon cans. About 1,000 pounds are churned into butter each day. All skim milk is used in the manufacture of casein, in a frame building separate from the main building. This is also used as a drying room for the casein. The inside of this room has painted walls and ceiling, with a cement and wooden floor, in good con-

dition. The condensing plant with pasteurizer, condenser and coolers are all in good condition. The refrigerator with painted ceiling and walls, is light, airy and roomy. The drainage is under ground, tile running into the river about one-half mile distant. The receiving room is large and painted. Cans and scales in good condition. The driveway is protected. Condition of milk received reported to be good. Test of milk, 3.8. The receiving, cream and skim-milk vats are tin lined and in good condition. H. S. Thompson is the butter-maker of the factory.

Jo Daviess County, Rush Cheese Factory; manager and cheese-maker, D. J. Durst.—One-story frame building. Cheese room not painted. Tank, tin lined and in good condition. Receiving tank, tin and clean, with spout fairly clean. Receiving platform not protected. Sewerage, under ground, tile running about 30 rods. Whey returned to farmers, each having individual barrels. Daily output about 450 pounds of limburger and brickstein. Milk received, about 4,000 pounds daily. Salting room, cement floor broken, Curing room, cement floor, walls and ceiling all covered with cobwebs.

Jo Daviess County, Robinson Cheese Factory; owner, Peter Jecklin, Warren, Ill.—Receiving platform wood, unprotected. Receiving can and scale in good condition. Milk supply, 3,000 pounds daily. Average output, 268 pounds limburger. Cheese vat in good condition. Wooden floor in building. Sewer, under ground; outlet, about 150 feet from factory. Salting room in basement, with clay floor. Curing room not painted; cobwebs on ceiling; clay floor. Factory could be improved in appearance by whitewashing. Manager, Henry Zweifel.

Sincos Cheese Factory; owner, Peter Jecklin; cheese-maker, David Mani—Milk received daily, 1,800 pounds. Daily output, about 200 pounds limburger. Receiving platform and scales, clean and in good condition. Receiving vat, tin lined, clean and in good condition. Sewerage, surface, with good fall. Well 120 feet deep. Factory located on high ground, one story and basement. Salting room, floor solid rock. Curing room, floor rock and clay; ought to be cement; otherwise in good condition. Factory in generally good condition. Receiving platform good. Whey tank outside made of galvanized iron; in good condition.

Jo Daviess County, Every Creamery Stock Company. Manager, Thomas Dyer; butter maker, J. E. Scott.—One story frame building, stone foundation. Receiving platform wood and in bad condition. Receiving can clean except the spout. Receiving vat in fair condition. Receiving room with wooden floor, slanting; walls need painting or white-washing; cobwebs on ceiling. DeLaval separator Alpha, No. 1. Churn square, in fair condition; axles and supporters of churn dirty. Two windows in churn room, not free from cob webs. Cream vat in fair condition. Boiler and engine room together, separated from factory. Barn not in use, about one foot from factory. Sewerage bad. Open well outside about 18 feet deep; surface water. Water supply from well in tank in boiler room. Omega Babcock milk tester used. Daily milk supply, 1,800 pounds. Test, 3.6 to 3.8.

Carroll County, Savanna Creamery. Owner and butter maker, Harry Pierce.—One story frame building. Receiving platform in poor condition. Scales and weighing can not in best condition. Spout very dirty. Receiving platform open, with over-shooting roof. Receiving vat and cream vat tin-lined and in fair condition. Box churn square, old and in bad condition; odor bad. Inside floor wooden, dirty and in bad condition. Walls and ceiling need painting. F. Fargott butter worker used; not clean outside, inside fair. Engine on brick elevation, dirty, in main room. Boiler in separate room from operating room; cement floor in this room, broken; general appearance bad. Sewerage tile under-ground, running into field about 150 feet. Drilled well 150 feet. Temperature 56. Milk supply 3,000 pounds. Test, 4.2. Skim milk tank inside factory, with automatic weighing scales, in fair condition. Refrigerator, wooden floor, with ice placed on floor; very damp, not in good condition; no ventilation and dark.

Winnebago County, Cherry Valley Creamery. Owners, A. E. Anderson and Alfred Wessman; butter maker, Mac Holmes.—Two story painted frame building with galvanized roof and stone foundation. Receiving platform

wood, with covered driveway; fair condition. Weighing can and scales in good condition. Receiving vat and cream vat tin lined and in good condition. Floor cement, slanting from walls to center; in good condition. Separators, one DeLaval and one Alexander, on high cement blocks. Churn square, box, Barbour Co's. Operating room with pine ceiling and siding, not painted. Engine room and boiler room separated from operating room; cement floor in good condition. Coal shed off from engine room and separate room. Milk supply 13,000 pounds. Test, 3.9 Sewerage tile under ground with fall into river about 160 feet. Refrigerator, cement floor, whitewashed, with good ventilation, and in good condition. Ice house in one end of building, capacity about 40 tons. Upstairs used for store room and office. Skim milk taken by farmers. Skim milk tank of galvanized iron in engine room, in good condition.

Carroll County, Palls Grove Creamery. Owners, Schamberger Brothers; butter maker, Jasper Schamberger.—Receiving platform with protected driveway, in good condition. Receiving room whitewashed; can and scales in good condition. Receiving and cream vats tin lined, in fair condition. Separator Alpha, No. 1. Floor, cement, in good condition. Sewerage good, underground, six inch glazed tile carrying it about 150 feet. Ideal skim milk weigher inside of creamery, whitewashed and clean. Churn, Disbrow No. 4, in good condition. Buttermilk tank in main room, ought to be placed somewhere else. Combination cream vat agitator, Farrington. Refrigerator light, white washed and in good condition; cooled from freezing plant. Farmers take skim milk. Ice machine, Stollman Mfg. Co. Engine and boiler room, cement floor, good condition and separated from main room. Wood house and pump house in outside shed. Babcock tester in engine room. One story building painted slate. Stone foundation. Creamery as a whole in good condition. Ground outside dry. Milk supply, 6,000 pounds daily; cream, 200 pounds. Test, 3.8. Drilled well 135 feet deep.

Winnebago county, Cherry Valley Skimming Station, manager, H. W. Carmichael—Milk received daily, 7,000 pounds and cream shipped to Chicago. Farmers take skim milk. Separator, United States. Water power used; when short of water, steam. Receiving platform covered and in fair condition. Can and scales in fair condition. Receiving vat tin lined and in good condition. Cream vat in good condition. Cement floor, broken, but kept clean. Cooling tanks wood, zinc lined in good condition. Platform where farmers receive skim milk not very clean. Engine in skimming room. Boiler and coal shed separated from operating room. Old cream pasteurized. Sturges, Cornish & Burns Co.'s pasteurizer used. One story building with stone basement adjoining flour mill, upper part with clean, wooden floor, pine ceiling and walls unpainted. Receiving cans and scales in good condition, located in upper part. Basement where separators are located whitewashed and in good condition. Cans for shipping in good condition.

Oswego, Kendall county, Illinois.—Owned by Joseph Ebinger, Oswego, Ill. Sells milk or cream to Oswego creamery. Large, red barn, well constructed; cow stables and wing built in rear of barn, one story in fair condition. General conditions: Fairly good. Of stables: Tight board floor overhead, not whitewashed, cobwebs, dust overhead and on walls. Conditions of feed: Ground corn and oats in the winter, grass in the summer. System of tying the cows: Swinging stanchions. Kind of floor and condition: Dirt floor, rather dirty with muck and manure, has the appearance of not being swept often. Drainage: Square cut wooden drain in floor running to barn yard, fair condition; light, four and three-quarter windows, dust, filled with cobwebs; two doors, one at each end; ventilation, no special, small hay hole overhead; water supply, dug well, 60 feet deep, long wooden trough for cows to drink out of, in fair condition; surroundings, gravel and grass front yard, cow yard dry and in good condition; cows, mixed breed; condition of cans and utensils, cans rusty on the outside, inside fair. Milk strained in stable: How milk is cooled, in tub of water.

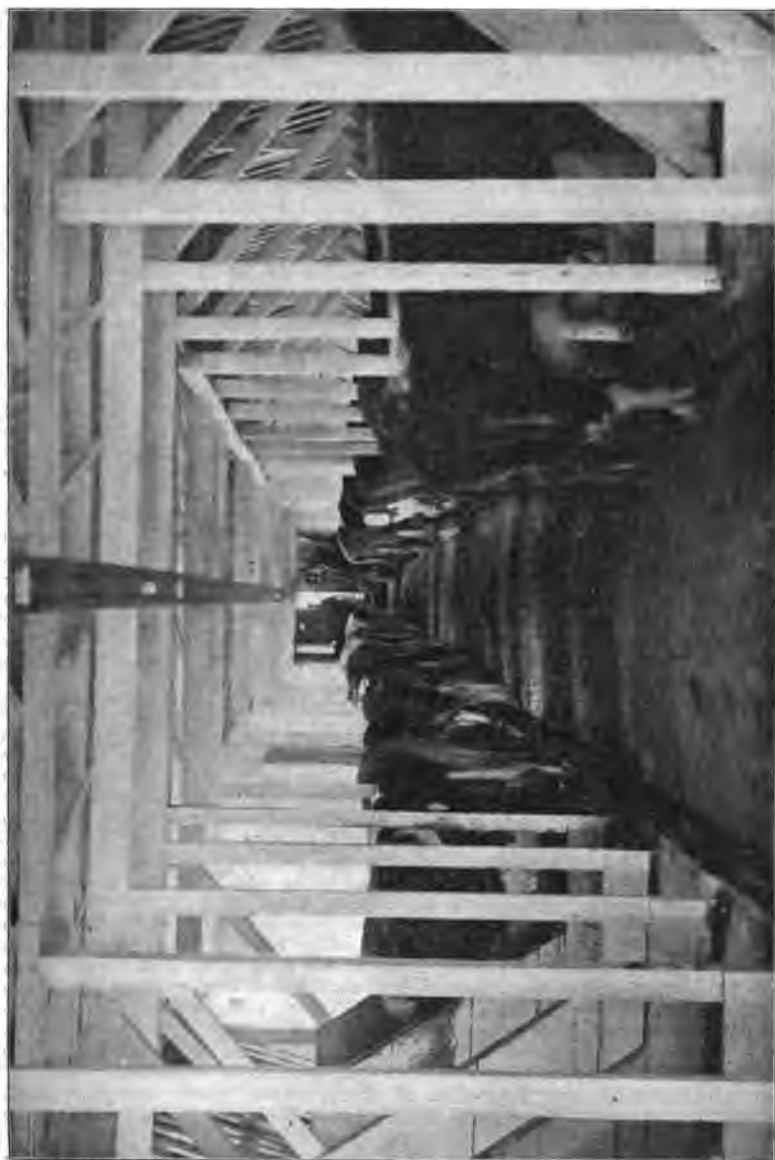
Oswego, Kendall county, Illinois.—Owned by Leonard H. Shoger, Oswego, Ill.; managed or rented by Leonard F. Shoger, Oswego, Ill.; sells milk or cream, to Oswego creamery; large, red, well constructed barn, horse barn in front, cow stable in rear, cow stable floor elevated four feet from cow barn yard; at the end of the stable the end door leads to the hog sheds. This is an old weather beaten lean-to in poor condition, the upper part of the partition between the stable and the lean-to is entirely open; practically making the hog pen part of the cow stable; floor in the hog pen dirty and in fair condition for a hog pen; general conditions, fair; of the stables, tight board floor overhead, walls tight, well constructed, cobwebs and soot on walls and ceilings, not whitewashed; condition of feed, ground corn, oats, clover and timothy hay fed in winter, only grass in summer; system of tying cows, swinging stanchions; kind of floor and condition, wooden floor fairly clean, dry straw and some feed scattered over the floor, needs sweeping; drainage, square cut wooden drain in the floor running to the cow barn; light rather poor, two half windows with dust and cobwebs over them, and two doors; ventilation, no special ventilation, one hay hole near head of stall; water supply, drilled well 270 feet, water tastes good and is clear, cow drinking tank wooden of good condition; surroundings, gravel and grass front yard, clean and in good condition, cow yard fair; condition of cows, good: condition of cans and utensils, good; cans new; milk strained in stable; milk cooled in wooden water tank near the house.

Oswego, Kendall county, Illinois.—Owned by John Haage, Oswego, Ill., managed or rented by Jacob Rink, Oswego, Ill.; sells milk to Oswego creamery: large, red well constructed barn, good condition on outside, cow stable a wing in rear of barn, at the end of cow stable is a large hog pen, floor about four feet lower than cow stable, hog pen old, weather beaten and in bad condition, door from hog pen to cow stable open, also door from stable to cow yard close to hog pen; general conditions, good; of the stables, tight board floor overhead, walls well boarded, some dirt and cobwebs, the place is fairly clean, horses on other side of the barn, separated by a narrow, open passageway not whitewashed; condition of feed, ground oats and corn in the winter, grass only, in summer; system of tying cows, chain fastened to half stall; kind of floor and condition, wooden, dry, elevated about four feet from the ground, fairly clean; drainage, square cut wooden drain in the floor, running to barn yard, fair condition; light, four half windows, dusty and dirty, rather poor light; ventilation, no special, door on each end of stable, open passageway between the cows; water supply, drill well 50 feet deep, water fair, cow drinking wooden water tank in fair condition; surroundings, gravel and grass front yard, cow yard fair; condition of cows, mixed breed in fairly good condition; condition of cans and utensils, rusty on outside; fairly clean on the inside; milk strained in stable; milk cooled in cow drinking tank.

Oswego, Kendall County, Illinois.—Owned by Henry Burkhart, Oswego, Ill.; sells milk or cream to Oswego creamery; large, red barn, well constructed; horse barn in front; cow stable in rear; both on the level of the ground; no basement; general conditions, fairly good; of the stables: tight board floor overhead; side walls well boarded; walls and ceiling fairly clean of dirt and cobwebs, not whitewashed; condition of feed: ground corn and oats in winter grass in summer; system of tying the cows; swinging stanchions; kind of floor and condition: dirt floor on one side, board on the other; considerable muck and dirt on the floor, drainage: no drain in the floor; drainage runs over floor to barnyard; light, five half windows, dusty and dirty; ventilation, no special ventilation, hay hole and door at each end; water supply, drilled well 102 feet, pumped to new elevated wooden tank, water tastes good and is clear, cow drinking wooden tank in fair condition; surroundings, grass and gravel front yard, clean and in good condition; barnyard fairly dry and in fair condition; condition of cows, mixed breed, in fair condition; condition of cans and utensils, good; milk strained in stable, milk cooled in drinking tank.



Linden Lawn Dairy and Fruit Farm, Olney, Ill.



Interior View Milking Barn of Linden Lawn Dairy and Fruit Farm, Olney, Ill.

Oswego, Kendall County, Ill.—Owned by Otto Haag, Oswego, Ill. Sells milk or cream to Oswego creamery; large red barn, fairly well constructed; cow stable is a lean-to in the rear of the barn, tight boards and fairly well constructed, floor on the surface of the ground; Mr. Haag says he cleans the cobwebs off once a year; general conditions, fairly good; of the stables, tight-board floor overhead, walls well boarded, cobwebs and dirt on walls and ceiling, not whitewashed; condition of feed: ground corn, cob corn and oats, bran and midlings in winter, only grass in summer; system of tying the cows, chains without stalls; kind of floor and condition, dirt floor, soft in places, with manure and straw scattered over it, in rather poor condition; drainage, wooden square-cut drain in the floor, thence to the barnyard; light, four full windows, cobwebs, dust and dirt cover the windows; ventilation, no special, one hay hole, doors open on each side of the stable and get good ventilation with these doors open; water supply, drilled well 40 feet, water tastes good and is clear, wooden cow drinking tank in good condition; surroundings, front yard, grass and gravel driveway, clean and in good condition; condition of cows, graded Holstein, in good condition; condition of cans and utensils, fair; milk strained in stable; milk cooled at cow drinking tank.

Oswego, Kendall County, Ill.—Owned by G. H. Hettrich, Oswego, Ill. Sells milk or cream to Oswego creamery; large red barn, fairly well constructed; needs repainting, horse barn in front, cow stables in the rear, both on the surface, no basement; general conditions, fair; of the stables, tight board floor overhead, walls well boarded, cobwebs and dirt on walls and ceiling, not whitewashed; condition of feed, ground corn, cornstalks, timothy hay and clover mixed in winter, only grass in summer; system of tying cows, swinging stanchions; kind of floor and condition, dirt floor, dry muck fastened to the dirt, mixed with straw and dust, in poor condition, appears not to be cleaned often; drainage, square-cut drain in floor, in fair condition, drainage runs to barnyard; light, four full windows, cobwebs and dust cover windows; ventilation, no special ventilation, three doors on each each end and one on each side in the middle makes a great deal of side ventilation if they open all the doors; water supply, drilled well 85 feet into the rock, water clear and tastes very good, wooden cow drinking tanks, rather old but fairly clean; surroundings, grass and gravel front yard, fairly clean, barnyard only fair; condition of cows, Durham breed, in fair condition; condition of cans and utensils, cans rusty on the outside, fair on the inside; milk strained in stable; milk cooled in cow drinking tank.

Oswego, Kendall County, Ill.—Owned by Geo. Wooly, Oswego, Ill. Sells milk or cream to Oswego creamery; large red barn with high pitched roof, in fair condition, inside is open to the roof, cow's floor is on the surface of the ground, no basement; notwithstanding that there seems to be plenty of room in the barn the cows seems to be crowded against the side wall, general conditions rather poor; of the stables, large shed-shaped stable, no hay loft, side of roof comes down close over the cows, very narrow roof and wall tight board, fairly worn, cobwebs, dust and dirt on roof and walls, not whitewashed; condition of feed, ground oats and corn meal, grass in summer; system of tying the cows, swinging stanchions; kind of floor and condition, dirt in front, wood under the cows' hind feet, very narrow space behind cows, muck and dirt on floor, appearance of not having been cleaned often; drainage, square-cut wooden drain in the floor, filled with dirt and straw, poor condition; light, four quarter windows and two doors, one at each end, windows covered with cobwebs and dust; ventilation, open to the loft, hay is placed on floor between where the cows are; water supply, drilled well 35 feet deep, water fairly good, wooden cow drinking tank, old and fairly clean; surroundings, grass and gravel front yard in fair condition; barnyard, some soft and low places, rather wet; condition of cows, mixed breed and fair condition; condition of cans and utensils, fair; milk strained in stable: milk cooled in cow drinking tank.

Oswego, Kendall County, Ill.—Owned by John Burkhart, Oswego, Ill. Sells milk or cream to Oswego creamery; general condition fair; of the stables, large red barn, holes and loose boards overhead to hold hay, not whitewashed, cobwebs, dust and dirt hanging to the boards overhead, also on the walls;

condition of feed, ground corn and oats fed in winter, only grass in summer; system of tying the cows, swinging stanchions; kind of floor and condition, wooden, broken in several places, dry, dust and dirt, not damp; drainage, six-inch square cut drain, filled with manure and dirt; light, four half windows, dust and cobwebs and dirt on windows; ventilation, no special ventilation, small hay hole in end of stable; water supply, water cows at creek, no facilities for watering cows at barn; surroundings, good grass and gravel front yard, barnyard fairly dry and in fair condition; condition of cows, mixed breed, in fair condition; condition of cans and utensils, all in fair condition; milk strained at stable door; milk cooled in tub of water.

Oswego, Kendall County, Ill.—Owned by C. Rink, Oswego, Ill.; managed or rented by Edward Rink, Oswego, Ill.; sells milk or cream to Oswego creamery; large red painted barn, somewhat weather beaten, needs painting on the outside; cow stable on the surface of the ground on one side and horse stable on the other; general conditions, fair; of the stables, tight board floor overhead, walls not whitewashed, dust, dirt and cobwebs on ceiling; condition of food, ground oats and corn fed in winter, only grass in summer; system of tying the cows, chains fastened to half stalls; kind of floor and condition, dirt floor, dry but dusty and dirty, appears not to be swept often; drainage, square cut wooden drain in stable floor, drainage runs to barnyard; light, four one-fourth windows, dusty and dirty; ventilation, no special ventilation, nor are there any holes of any kind in floor overhead, hay brought in from door near head of the stalls; water supply, drilled well 42 feet deep, water good and clear, wooden tank covered for cow drinking tank, in fair condition; surroundings, grass and gravel in front yard in good condition; cow yard dry; condition of cows, mixed breed in fairly good condition; condition of cans and utensils, good; milk strained at stable door; milk cooled in cow drinking water tank.

Earl, LaSalle County, Ill.—Owned by Ole Dosett, Baker, Ill.; managed by Geo. Dosett, Earlville, Ill.; sells milk or cream to Baker creamery; old weather-beaten barn, needs painting, is crowded inside, the floor is on the surface, no basement; this man seems to be ordinary renter, poor circumstances, the barn is old and the house is old and all is of a dilapidated appearance; general condition, poor; of the stables, old, weather-beaten barn, horses close to cows, hay on poles overhead, fairly well boarded on sides, cobwebs, muck and dirt on sides and ceiling not whitewashed; condition of feed, ground corn and oats in winter, only grass in summer; system of tying cows, swinging stanchions; kind of floor and conditions, wooden, covered with muck, manure and dirt, appears not to have been cleaned off for some time; drainage through floor to the ground, then to the barn yard; light poor, two one-half windows and one door; ventilation, no special, large hay hole; water supply, dug well 22 feet deep, hand pump, water only fair; surroundings, grass, grass yard, dirt road fairly clean; condition of cows, only fair; condition of cans and utensils, rather poor, rusty on in and outside of cans; milk strained in stable; milk cooled in cow drinking tank, in only fair condition.

Freedom, LaSalle County, Ill.—Owned by Duncan Dunn, Freedom, Ill.; sells milk or cream to Freedom creamery; barn rather old, needs paint on the outside, the light is very poor, the ceiling low and altogether it is in rather poor condition, particularly in the summer time; general conditions, only fair; of the stables, tight board floor overhead, ceiling low, walls tight boarded, not whitewashed, dust and cobwebs hanging from the ceiling and from the walls; condition of feed, ground corn and hay in winter and some in summer in addition to grass; system of tying the cows, swinging stanchions; kind of floor and condition, wooden, dry muck on floor, needs scrubbing and cleaning; drainage, drain in floor in fair condition, thence running to barn yard; light, one window and two doors; ventilation, no special, one hay hole; water supply, drilled well, water clear and tastes good; wooden cow drinking tank in barn yard in fair condition; surroundings, gravel front yard, clean and in good condition; barnyard in fair condition; condition of cows, good; condition of cans and utensils, fair; milk strained in pails as they milk; milk cooled in water tank.

Earl, LaSalle County, Ill.—Owned by G. R. Hoadley, Earlville, Ill. Sells milk or cream to Baker creamery; a large, well-constructed barn, painted yellow, large passageway runs clear through the barn, large enough for teams to drive through, horses are kept on each side of the passageway near the front door, to the rear of the barn on each side of the passageway, the cows are stationed; no basement to barn; floor is two feet above the barnyard, altogether this barn is in first-class condition, if the precaution was taken to provide the proper light and whitewash the walls and ceiling; general conditions, fairly good; of the stables, tight board floor overhead, side walls well boarded, wood in good condition, not whitewashed; some cobwebs, dust and dirt on walls and ceiling; condition of feed, corn and cob-ground, clover hay, also grass in summer; system of tying cows, swinging stanchions; kind of floor and condition, wooden, some dry muck on wood, floor fairly clean; drainage, over the floor to the barnyard, drainage soaks to the floor and has to be swept into yard; rather poor condition; light, five half windows, some dust and dirt and cobwebs on windows, in addition to large sliding doors at each end; ventilation, no special, space between stanchions open to roof; water supply, drilled well 80 feet deep, cow drinking tank wood, covered over by shed, tank old and somewhat rotten, water fairly clear; surroundings, grass and gravel front yard, clean and in good condition, cow yard fairly clean; condition of cows, good; condition of cans and utensils, fair; milk strained in stable, milk cooled in water shed in hot weather.

Earl, LaSalle County, Ill.—Owned by C. B. Watts, Leland, Ill. Sells milk or cream to Baker creamery; general conditions, fairly good; of the stables, tight board floor overhead, walls well boarded and in good condition, except cobwebs and dust on walls and ceiling, not whitewashed; condition of feed, ground oats, corn and cobs in winter and some in summer; system of tying the cows, swinging stanchion; kind of floor and condition, wooden, not broken, dry, but covered with dry muck and dust; shows a lack of sweeping and scrubbing; drainage, drain in floor in fair condition, thence into the barnyard; light, three half windows, dusty and dirty; ventilation, no special, two large doors in end of building, large hay hole in center of floor overhead, extends up through hay to roof; water supply, drilled well 100 feet deep, pumped to wooden tank, low wooden cow drinking vat corner of barnyard in fair condition; surroundings, gravel yard in front, in good condition, barnyards fair; condition of cows, good; condition of cans and utensils, good; milk strained at house; milk cooled in the cellar.

Mayfield, DeKalb County, Illinois—Owned by Robery Willis, Clare Ill.; managed or rented by James Joslyn, Clare, Ill.; sells milk or cream to Maple Leaf Creamery, Clare, Ill.; general conditions, fairly good; of the stables, tight board floor overhead, sidewalls fair, well boarded; never whitewashed; cobwebs, dust and dirt over ceiling and walls; condition of the feed, hay and corn shocks in addition to grass in summer; system of tying cows, swinging stanchions; kind of floor and condition, wooden, dry muck on boards, never been scrubbed and seldom swept; boards old and in places uneven; rather poor condition; drainage, square cut drain in floor, in rather poor condition, running into barnyard; light, four windows covered with cobwebs, dust and dirt; ventilation, no special; water supply, drilled well 120 feet deep; cow drinking wooden tank in corner of barnyard, in fairly good condition; surroundings, front yard, some grass, dirt driveway, fair condition, barnyard filled with corn stocks fairly dry, fair condition; condition of cows, fair; condition of cans and utensils, cans with the tin worn off on the outside; fairly clean on the inside; milk strained, in stable; milk cooled, can set in water tank.

Cortland, DeKalb County, Illinois—Owned by Amos Rogers, Sycamore, Ill.; sells milk or cream to Ohio creamery; general condition, fairly good; of the stables, tight board floor overhead; walls well boarded and in good condition, not whitewashed; cobwebs, dust and dirt on walls and ceiling; condition of feed, corn stalks, hay, ground corn and oats in addition to grass in summer; system of tying the cows, swinging stanchions; kind of floor and condition, wooden; clean and in fairly good condition; drainage, square cut drain in floor in fairly good condition, running into barn yard; light, seven windows; some dust and cobwebs; light fairly good; ventilation, no special; water sup-

ply, drilled well 40 feet deep into rocks; water tastes good and is clear; wooden drinking tank for cows in fair condition; surroundings, dirt front yard, dry and hard, fairly good condition; barn yard good condition; condition of cows, good; condition of cans and utensils, fair; milk strained, in stable; milk cooled, in water tank.

Cortland, DeKalb County, Illinois—Owned by Chas. Brook, Sycamore, Ill.; sells milk or cream to Ohio creamery; general conditions, rather poor; of the stables, a shed or lean-to; hay on poles and loose boards overhead, side walls fairly well boarded; not whitewashed; cobwebs, dust and dirt hanging from ceiling and side walls; condition of feed, corn stalks, ground corn, oats in meal, grass in summer; system of tying the cows, swinging stanchions; kind of floor and condition, wooden, broken in places, dry muck on wood, considerable manure and straw over floor; never been scrubbed or swept; poor condition; drainage, drain in floor in rather poor condition, running to barn yard; light, two windows and one door, poor; ventilation, no special; water supply, dug well with hand pump; small water trough; have to pump fresh water every time they drink; water fairly good; surroundings, dirt front yard; ground hard and fairly clean; cow yard fair; condition of cows, good; condition of cans and utensils, rather poor, rusty on the outside, fairly good on the inside; milk strained, in stable; milk cooled, in water tank.

Cortland, DeKalb County, Illinois—Owned by Henry Welty, Sycamore, Ill.; managed or rented by Walter Renwick, Sycamore, Ill.; sells milk or cream to Ohio creamery; general conditions, rather poor; of the stables, old and weather-beaten shed, dilapidated in appearance; hay resting on poles overhead; side walls, boards old and filled with cracks, dust and dirt hanging from poles and from side walls; not whitewashed; condition of feed, corn stalks, crushed corn, in summer grass; system of tying the cows, swinging stanchions; kind of floor and condition, wooden and dirt; wood in bad condition covered with dry muck; never swept or cleaned; drainage, over floor to barn yard; poor condition; light, poor, only two doors; ventilation, no special; water supply, dug well 30 feet deep, ordinary hand pump, small drinking tub for cows; fresh water pumped every time cows are watered; surroundings, rather poor, front yard on side hill; some mud holes; dirt not hard, uneven; cow yard low and soft holes in it, wet and fair only; condition of cows, fair; condition of cans and utensils, fair; milk strained, in stable; milk cooled, in water.

Mayfield, DeKalb County, Illinois—Owned by John Anderson, Clare, Ill.; sells milk or cream to Maple Leaf creamery, Clare, Ill.; general condition, rather poor; of the stables, straw and hay on loose poles overhead; side walls fairly well boarded; cobwebs, dirt and dust hanging from the boards and wall; place never been whitewashed; condition of feed, hay and shocked corn, in addition to grass in summer; system of tying the cows, swinging stanchions; kind of floor and condition, wooden, dry muck and dirt; has never been scrubbed and appears as if seldom swept; rather poor condition; drainage, square cut drain in floor, in fair condition, running to barn yard; light, poor, two doors only, ventilation, none, excepting doors; water supply, drilled well 242 feet deep, water good, clear; long wooden cow drinking vat, in good condition; surroundings, considerable grass, dirt driveways hard and fair condition; barn yard only fair; condition of cows, fair; condition of cans and utensils, only fair; milk strained, outside of the barn, near the door; milk cooled, in a tub of water.

Mayfield, DeKalb County, Illinois—Owned by Henry Synott, Clare, Ill.; sells milk or cream to Maple Leaf creamery at Clare; general conditions, poor; of the stables, rather poor; a shed with a low ceiling; not whitewashed; cobwebs, dust and dirt on ceiling and walls; condition of feed, hay and corn stalks; system of tying the cows, rope; kind of floor and condition, plank floor, thick muck on boards, having the appearance of never having been swept or scrubbed; drainage, none whatever; soaks through the floor to ground; poor condition; light poor; only one door; ventilation, none except the cracks in the walls; poor condition; water supply, drilled well 182 feet deep; water fair and good; cow drinking wood vat, in fairly good condition; surroundings, gravel in front yard fairly clean; barnyard filled with fresh

straw; good condition; condition of cows, fairly good; condition of cans and utensils, rusty on the outside; fairly clean on the inside; milk strained near the water tank; milk cooled in the cow drinking water tank.

Oswego, Kendall County, Illinois—Owned by Henry Bower, Oswego, Ill.; sells milk or cream to Oswego creamery; large red barn, built on the side of a hill; horse barn upstairs; cow stable in the basement; stone walls, fair condition, not whitewashed; general condition fair; of the stables, a tight floor overhead; dust and cobwebs hanging from the ceiling, also on the walls; not whitewashed; large red painted barn, well built; condition of feed, ground oats, corn and timothy hay fed in winter; only grass fed in summer; system of tying the cows, swinging stanchions; kind of floor and condition, wooden; hard, dry muck on floor; appears not to have been scrubbed or swept; floor is dry; drainage, square cut drain in the floor, filled with manure and straw, then to barnyard; light, four one-quarter windows, covered with cobwebs, dust and dirt; ventilation, no special ventilation; stairway to hay loft and small hay chute; water supply, dug well 12 feet deep; water clear and tastes fair; new wooden watering tank for watering cows; exposed to the sun and air; surroundings, grass and gravel front yard; cow yard dry and in fair condition; condition of cows, mixture of breeds and in fair condition; condition of cans and utensils fair; milk strained in the stable behind the cow shed; milk cooled, in separate wooden water tank, in good condition, near a wind-mill.

Palatine Creamery, Cook County—Two-story frame building, built like a residence, on the corner of the principal street of the town; woodwork in excellent condition on the outside; freshly painted a pea green; full sized windows on the building and all windows have shutters; cement walk on one side and new plank walk on the other; grass and trees on the parking; a plain driveway leads up to the weigh can room; the yard is clean and free from rubbish; the building is close to other buildings; the front upstairs rooms are used as a dwelling; this building on the outside is in excellent condition and looks more like a residence than a creamery; the creamery is located in the lower story; the receiving platform is a small cubby-hole, separate from the receiving room, lined with matched pine boards, not painted or whitewashed; built in shape of shed with slanting roof; rafters covered with cobwebs and dusty, directly over the weigh can and also the corners of the walls; the walls close to the can are covered with milk stains and somewhat dirty; can old; tin worn off; fairly clean; valve clean, scales only fair, wood floor only fairly clean; there is a tin box placed in the wall of the building and milk is received from the can into this box and from this box into the receiving-vat; the box is new and in good condition; the receiving-room is lined and ceiled with pine matched boards; whitewash almost entirely worn off, and somewhat dirty and dusty; wood floor on pillars about two feet from the grounds; wood old and stained; only fairly clean; receiving-vat made of tin rests on hangers, the bottom about three feet from the floor and the top about two feet from the ceiling; outside of vat brown; in fairly good condition; inside fairly clean; no special ventilation; one full window fairly light; churn room about 20 inches lower than the receiving-room; lined and ceiled with plain matched boards; whitewash almost entirely worn off; woodwork somewhat oily and dirty; cream vat old; woodwork damp and somewhat dirty; tin worn off but fairly clean; a new cement floor in good condition made with a drain leading into the city sewer; drain drops directly from close to the end of the cream vat; floor lower in this place; water settles around this low place making the end of the cream vat damp; new cypress churn in first-class condition; no special ventilation; two windows; fairly good light; refrigerator in corner of churn room made of fine matched boards; air space in wall; not painted or whitewashed on the inside; wood floor, dry and in good condition; no special ventilation; one full window on the side which affords good side ventilation; likewise admits the rays of the sun into the refrigerator; cooled by water tank at end of refrigerator; ice can also be put into this tank for the same purpose; the separator room is a large room 25x20; separator on wood foundation in only fair condition; foundation somewhat oily and dirty; lined and ceiled with pine matched boards; whitewash entirely worn off; woodwork rather damp and mouldy, in some places oily and dirty; floor half cement. in

fair condition; the other half in rather poor condition; at the end of the wood floor is a square cut drain in fair condition; whey is run into this drain, and together with the sewage is run into the whey vat; said vat is located, about 25 feet from the building, on the outside, and is a wooden tank sunk into the ground, covered by a box platform; common hand wood pump; the pump is in good condition; the platform is fair; there are three large vats used for making cheese; woodwork old and somewhat damp; tin very much worn off, but fairly clean; cheese press not painted, only fairly clean; curing room upstairs; lined and ceiled with pine matched boards; not painted or whitewashed; wood fair; no special ventilation; the place is dry and fairly clean; five full windows give good light; while this factory is in excellent condition on the outside, the rooms on the inside are connected by wide openings in the partitions, practically making it one large room; the inside is very much in need of repairs and paint or whitewash; drilled well 170 feet; temperature 51; condition of milk, good; test 3.60.

Lisle Creamery, Lisle, DuPage County, Ill.—A one-story frame building, exterior in fair condition; surroundings, fair; building located near a railroad track; ground, low, yard low and fairly clean; inside is walled and ceiled with pine boards; has never been painted or whitewashed; has a burnt appearance; the first part of the building contains the office and receiving platform, in fair condition; receiving platform, an alcove off the office, ceiled and walled with matched pine boards fairly clean; can, old, tin, somewhat worn off but clean; valve somewhat dirty; scales in fair condition; receiving vat, separators and engine are in next room; vats old, woodwork somewhat dirty, tin worn off, rather poor condition; over one end of the receiving vat is a galvanized iron tin-lined heater; rotary pump in fair condition, floor in this room is wood and is very much stained, it is fairly clean; engine, in fair condition; boiler and separator room, fair condition; the next room contains the cream vat, skim milk vat and churn; this room is also used as a storeroom; close to the vat are salt barrels, butter tubs and many other things; the cream vats are old, woodwork only fair, tin fair; churn, combination, wood outside somewhat dusty; around the door is some mold, churn only in fair condition; this creamery is hardly in fair condition; should be painted or whitewashed on the inside; the cream room should be cleared of all barrels and rubbish and the room devoted to the cream vat and churn; drilled well 140 feet deep; temperature 50; condition of milk fair; test 4.50.

Elmhurst Creamery, Elmhurst, DuPage County, Ill.—Building is very old, the siding and shingles much weather beaten and the inside has the same dilapidated appearance, the plaster is falling off and shows the need of repair; Henry C. Struckman owns the building; Mr. Baetelike owns the machinery and utensils; he says that he can not induce the landlord to make any repairs; the receiving platform is made of rough boards, is an old shed with many holes and cracks, it is dirty and in poor condition; the can is old and the tin much worn off, the top is broken, the outside is dirty, valve also dirty; under the valve on the platform was a pool of frozen milk and dirt; receiving vat, wood fair, tin fair, elevated about 12 inches from the floor; at one end of the receiving vat stands the pump which is somewhat dirty and smells badly; close to the pump is a round tin heater in fair condition; directly overhead, about four feet above the heater, is the shaft and pulley that runs the pump; it is impossible to run this shaft without shaking dirt into the heater, there are no tin protectors under the shaft; the floor is cement, laid on brick, and is in fair condition; ceiling and walls are plastered and fairly well whitewashed; fairly good light; surroundings fair; building close to depot and other buildings; yard level and clean; skim milk tank, new wood tank in receiving room in good condition; churn, square box, in fair condition; vats, woodwork old, tin very much worn off, in rather poor condition; refrigerator walled and ceiled with wood; brick floor with sawdust on top, fairly good condition; engine eight feet from cream vat, rather poor condition; dug well 25 feet deep; temperature 54; condition of milk fair; test 4.

Turner or West Chicago Creamery, West Chicago, DuPage County, Ill.—This is a one-story brick building, with the floor of the creamery some three feet below the surface of the ground; the receiving platform has brick walls on three sides, whitewashed and somewhat dusty; a board partition divides

the rear of the platform from the driveway, not painted but in fair condition; some milk stains and dirt in front of the can; the can is old and the tin worn off on the inside. The scales are in fair condition; tin milk trough old and battered, fairly clean; wooden floor with a drain in it, in fair condition; the receiving room is 30x20, 14 feet high; the side is brick wall, fairly well whitewashed; ceiling is made of matched pine boards, painted drab color, somewhat oily and dusty; cement floor patched in several places, fair condition; the ventilating shafts and three windows; the place is well lighted and ventilated, but has a damp, chilly atmosphere; receiving vat, wood, old and slightly dirty; tin in good condition, elevated four feet from the floor; an iron pipe runs from the receiving vat, through which the milk runs to a tin heater; the heater and pipe are in fair condition; the engine is located in this room and is in fair condition, also the separators in fair condition; the churn room walls are made of brick, fairly well whitewashed; ceiling made of pine matched boards, painted drab; this room is about 15x15, somewhat crowded; it has the churn, cream vat and butter worker, as well as a table for cutting the butter into bricks, this room has a wooden floor, very wet but clean; this room has a damp and very chilly atmosphere; the cream vats are clean and tin in good condition; tin troughs are clean and in good condition; the refrigerator is built in another part of the building, entered from the churn room; there are two rooms lined with pine matched lumber; the first room has a wooden floor on cement foundation; ceiling and walls rather moldy, floor slightly damp; the second room has a wooden floor on stringers; these two rooms are very damp and chilly; there is no ventilation and but little light; the skim milk tank is a wooden tank, elevated outside; it is in fair condition, excepting that the ground under the pipe where the farmers get the milk is saturated with milk, it does not smell badly at present, because fresh cinders have been recently placed there; this factory on the whole is in fair condition, and the worst feature about it is the drainage; the sewerage runs from a tile over the ground in the yard to a low place about 50 feet from the building; this low place is filled with sewerage, some places baked dry in the sun, other places wet with sewerage; it looks bad and smells bad; drilled well 120 feet deep; temperature 48; condition of milk reported to be good; test 4.

County Line Creamery, County Line, Kane County.—A two-story frame building, outside in good condition; the creamery is in the first story and is divided into the receiving, cream, vat and churn rooms; the platform is in an enclosed room lined with matched pine lumber, in fair condition; the tin is worn off and the cans in a somewhat battered condition on top, old but clean; the receiving room is lined with matched pine lumber, painted red, in fair condition; receiving vat is elevated five feet from the floor; wood painted blue, fairly good condition; tin clean but worn off on bottom; iron pipes hang over the vat; iron steam pipes run into the vat for the purpose of heating the milk; wood floor on cement foundation; floor is solid; the top of the boards is splintered and rough, the effect of the constant wetting; there is no special ventilation, but plenty of windows and doors for circulation of the air; the engine is placed in an alcove off of the receiving room; engine in fair condition; cream vat is next to receiving room, on the same level, lined with wainscoting pine boards, painted a drab color; floor, wood on cement foundation, wood sound, much drier than in the receiving room; vats are old but clean, tin troughs to carry cream rather old and battered, but clean; the churn room four feet lower than the receiving room; it is lined the same as the other rooms; wood floor on cement foundation, wood solid but damp, about the same as the receiving room floor; the refrigerator is built in the corner of this room in the shape of an ice box, walls ten inches thick, three air spaces, wood floor, three air spaces under, on cement foundation; water tank at the end; this refrigerator is dry and in good condition; the drainage is a box drain at the side of each floor, running from one end to the other, thence into a tile and into the creek; the skim milk tank is galvanized iron and is up stairs and rests on top of the buttermilk tank; the milk from both of these tanks runs down through the side of the building and comes out of the same pipe where the farmers drive to get their milk; both tanks are in rather poor

condition; the ground under the outlet is saturated with milk, from which there is a bad odor; drilled well 65 feet deep; temperature of water, 50 degrees; condition of milk received reported to be good; test, 3.85.

Kaneville Creamery, Kaneville, Kane County, Illinois.—The building is frame, one-story and basement; siding and shingles very much weather-beaten and needs paint badly; the receiving room is 40 x 40 feet; wall and ceiling are plastered, in fair condition, fairly well whitewashed; this room contains the receiving vat, elevated 4 feet from the floor; woodwork on vat in fair condition; tin old and much worn off, but clean; separator and engine are located in this room; cement floor in fair condition; one of the best arrangements for cream was used in this factory; they had a deep tin vat about 4 feet long, 2 feet deep and 2 feet wide; this is placed on a bench under the separator; it is not stationary and is taken every day to the cleaning vat and thoroughly scrubbed; it is in good condition; the cream is pumped from this vat with a round tin spout pump about 6 feet long, strapped to an upright post by a hook and one nut; the plunger is a long rod with a brass valve on the end; with one turn of a nut the pump can be taken down and cleaned; the man stated that he was very much in favor of it, that it worked well and is easily cleaned; it is in splendid condition; the receiving platform is on the outside, covered by a rough board shed; it was somewhat dusty; the floor was new and the boards in fair condition; the cream room was north of the receiving room; ceiling and walls plastered; plaster falling off in some places; cream vats elevated 4 feet from the floor; woodwork painted yellow, in fairly good condition; lined with tin; slightly worn off on the bottom; refrigerator is built in the corner of the churn room, of pine matched lumber inside and outside, air space on the sides and under the floor; water tank in the end; all dry except the floor, which is slightly damp; this factory is in good condition; the churn room is inclined to be a little damp, and while the building inside and outside looks the worse for wear, there is every indication that the two men in charge are trying to keep the place clean; the troughs used for carrying the cream from the pump to the cream vat are old but clean; drilled well 40 feet deep; temperature of water, 48 degrees; condition of milk received reported to be fair; test, 3.80.

Maple Park Creamery, Maple Park, Kane County, Illinois.—A one-story frame building, with stone basement; butter-maker's family lives upstairs; the building is old, weather-beaten and needs paint; the receiving-platform is a shed made of rough boards, shingled, and never was painted or whitewashed; there are some milkstains on the woodwork near the can, and much dust and cobwebs hanging under the roof; the can is rusty outside, fair inside; tin slightly worn off; scales have some fresh milkstains on them; the valve in the receiving can somewhat dirty; the next room is the receiving-room and churn room together; it is lined with matched pine boards that are old and black with age; in several places moldy and much decayed; the floor is wood and is broken in many places; the ceiling is about 7 feet high; the receiving-vat and cream vat are both close together; woodwork is fair, tin slightly worn off and fairly clean; the tin milk-trough is old and rusty, but fairly clean; the churn and butter-worker is in the end of the room; the churn is in rather poor condition, being old; the wood moldy; this whole room is low, dark, damp, and is altogether in very poor condition; the next room is 3 feet lower and is a separator and engine room; the walls are plastered and fairly well whitewashed; the ceiling is lined with pine matched boards and in fair condition, but looks scaly and burnt and needs painting; a new floor has been laid over the old broken floor; it is springy in several places and the wood seems to be too soft; there was some dirt on the floor; otherwise the wood was in fair condition; the engine and separator, also the sterilizing machinery in this room were in fair condition; there are two new water reservoirs, freshly painted red, and in good condition; this room is higher, has more windows and more ventilation, and is in better condition than the receiving and churn rooms; the refrigerator is located in the corner of this room and is made of pine matched boards, wood floor; somewhat damp; there is a water tank overhead in fair condition; the woodwork on the sides is slightly moldy; I would call the refrigerator fair; skim milk runs from the separator into a wooden tin-lined vat, and from there is pumped to a wooden vat outside; the inside of the vat was in fair condition and on the

outside poor; iron pipes hang over the cream and receiving-vats; altogether this creamery is in rather poor condition; the manager stated that they were thinking of reconstructing the entire factory; drilled well 36 feet deep; temperature 54; condition of milk good; test 3.60.

Bald Mound Creamery, Bald Mound, Kane County, Illinois—This is a frame building, stone foundation, is situated on the corner of two cross roads; surroundings are good, drainage fairly good; the creamery is in the basement, the floor of which is 4 feet below the level of the ground; receiving-platform is a shed not lined or ceiled; the inside is not painted; some milkstains near the can; can is old, tin worn off, but clean; scales in fairly good condition; receiving-room is about 20x20, stone walls, slightly whitewashed; not ceiled, only the joist of the floor overhead; not painted or whitewashed; cement floor, fair condition; light and ventilation rather poor; woodwork on receiving-vat in fair condition; vat lined with galvanized iron, somewhat worn off on bottom; the churn room stone wall, well whitewashed; not ceiled overhead; joist of upper floor not whitewashed or painted, but clean; good cement floor, two windows, good light and ventilation in this room; cream room alcove off the churn room, well whitewashed; cream vat, wood and tin inside, in good condition; cement floor in fair condition; light poor and ventilation fair; refrigerator lined with wood plank, not whitewashed or painted; good ventilation; wood somewhat damp and moldy, all quite clean; rotary pump in fairly good condition; this factory is rather old; there is but one man to do the work; considering that the utensils are old, everything is in fairly good condition in regard to cleanliness; water taken from spring; temperature, 54; condition of milk reported to be fair; test, 3.80.

Wasco Creamery, Wasco, Kane County, Illinois—This creamery is located six miles west of St. Charles; it is a frame building, two stories high, painted white, fairly good condition; creamery is in the basement; floor about 3 feet below the surface of the ground; building located on the edge of the village; no other building near it; surroundings good, yard clean; receiving-platform is a shed lined with pine boards, not painted or whitewashed; wood floor, rough and somewhat broken, old and in rather poor condition; whey can fair; scales in fair condition; the milk is received and churned in one room; this room is ceiled with pine matched boards and in fair condition; it needs painting and whitewashing; brick walls well whitewashed; wood floor is damp and rather dirty; three full windows furnish good light; no direct ventilation; receiving-vat, woodwork dirty; tin worn off on bottom; cream vat, woodwork dirty, tin in fair condition; churn in fairly good condition; the refrigerator is in the corner of churn room, lined with pine boards; fair condition; needs painting and whitewashing; wood floor rather dirty; ice tank overhead, fair condition; two ventilating shafts on side give excellent ventilation; all dry and in fairly good condition; curd room lined and ceiled with pine boards, oily and dirty; wood floor old, broken and very dirty, in bad condition; square cut drain in floor, dirty and in rather poor condition; two curd vats, woodwork dirty, tin fair, rather poor condition; no direct ventilation, but good light; windows and side doors give good ventilation. This factory on the whole is in rather poor condition, needs painting and whitewashing inside. The principal weakness is in the floor, which is of wood, broken in many places, in poor condition. Water taken from drilled well 250 feet deep. Temperature, 50; condition of milk reported to be fair; pay by can.

Crystal Creamery, DeKalb County, Illinois.—The building is frame, one-story with garret and no basement, on level ground. The building looks old, common dwelling siding and is very much weather beaten. There are but two rooms, the receiving and churning rooms. The inside looks old and dilapidated and has never been painted or whitewashed; overhead not ceiled. The receiving room is 24x24, 10 feet high, lined with pine boards, scaled and smoky in appearance. Receiving vat elevated five feet from floor. Top of vat about three feet from floor overhead. A large water tank in the garret directly over the receiving vat was leaking badly, water was dripping through the floor and falling into the receiving vat. Water also fell into the heater which rested close to the receiving vat. Receiving vat was old, woodwork scalded and smoked in appearance, tin very much worn off; the garret floor over the receiving vat was very wet, moldy and in some places rot.

ten; two shafts and two pulleys and rusty iron pipe hang over the tin heater close to the receiving vat; cement floor broken in many places, and while scrubbed, the dirt seemed to be ingrafted in the floor that it appeared to be impossible to clean it as it should be; the wooden floor on the receiving platform, the churn, and in fact all the woodwork had this same appearance; although this woodwork was well scrubbed it was so saturated with dirt that it is doubtless impossible to thoroughly clean it; churn room lined with pine boards, old, and receiving room looks scalded and smoked; the cement floor broken in several places and was in much the same condition as the other rooms; cream vats old, wood moldy and tin worn off; not now in use; cream carried to Frank's creamery, three miles southeast; refrigerator in corner of churn room made of pine matched boards, air space lined with paper, cement floor, ice box on top; air space up the side and over the ice and down in the center; this ice box is one of the best that I have seen; the wood is dry and in good condition, and is the first refrigerator with the icebox on top which I have seen that did not leak through on to the floor; the man in charge stated that he thought there was a water drain on the side of the air space; the cement floor was dry and in good condition; skim milk tank was made of galvanized iron, resting over a wooden box; the skim milks runs from the galvanized tank into the wooden box, both located outside under a shed; ground was wet with the milk drippings and tanks, shed and ground were in bad condition; drilled well, depth unknown; temperature 48; milk reported fair; test 3.8.

Denton Creamery, Denton, DeKalb County.—The building is frame with brick foundation; butter maker lives in the upper story; creamery is located in basement; the frame part of the building is rather old, wood sound, needs painting; the greater part of the creamery is taken up with the separator room; the separator, pumps and engine being the only machinery in this room; entirely too much space is given to these utensils; the room is 30x40, the ceiling is made of pine wainscoting lumber, looks scalded; needs painting; the walls are plastered and broken in many places showing the laths; the floor is wood on cement foundation; the wood is broken in many places and in some places to splinters; it is rotten, dirty and all in very bad condition; the churn room and receiving vat room are two small rooms at the end of separator room; they are little more than cubby holes, just large enough for the vats, scarcely any light and no ventilation; the receiving vat is elevated five feet above the floor, bringing the top of the vat within 18 inches of the ceiling; the ceiling above the vat is milk stained and dirty; the receiving can is placed on a shelf directly over the vat so that the top of the can comes within six inches of the ceiling; the outside of the can extends into the window giving room enough to pour milk into one side of the can; it is impossible to see the inside of the can from the inside of the room; the can is in fair condition, tin slightly worn off on the inside; two cream vats rest on the floor, the woodwork is old and somewhat worn off on one vat; new tin on the other; the floor in this room is wood on cement foundation; it is somewhat cleaner than the other floor in the separator room but the wood is splintered and appears to be soaked with water as if it never had a chance to dry; there is one small window in this room, but it is covered with a board; the churn room is next to this room; it is 8x12 feet, wood floor on cement foundation and is in the same condition as the floor in the receiving vat room, except that it is broken more and not in as good condition; this building is built on a side hill and the foundation is built into the hill; the separator room is built in the lower part of the hill, making that room light and in a fairly dry condition; the end of the receiving and churn room is built into the hill, making it dark and damp, and as there is no special ventilation, doubt whether it ever has a chance to dry; the refrigerator is built in a separate room off of the churn room; it is lined with pine boards and has an air space, fairly clean, cement floor, slightly damp but in fairly good condition; there is but one man to do all the work in this factory, which he probably does as well as he can, but the arrangement of factory and general conditions are rather poor; in front of the main floor about 15 feet from it is

a large wooden skim milk tank in very bad condition; the ground around the tank seems thoroughly saturated with milk; the vat is dirty outside and in and both the tank and the ground have a bad odor; water is obtained from a drilled well 68 feet deep; temperature 48; condition of milk reported to be fair; test 3.60.

Hinckley Creamery, Hinckley, DeKalb County, Ill.—This creamery is a one-story building with attic, the lower story being beneath the surface of the ground on one side and the floor even with the surface on the other side; it is an old building and needs whitewashing or painting inside; surroundings are fairly good, situated close to the railroad and grist mill and is somewhat crowded for space; yard fairly clean; receiving room brick walls, not ceiled overhead, needs whitewashing; cement floor, fair condition; light is fair, mostly on one side of the building; receiving vat is in one corner, rather dark; vat is a half circle in shape, made of galvanized iron and lined with copper tin, in good condition; no frame work around it except the top to hold it in place; rusty pipes and pumps hang over vat; three separators are situated across the room on wood foundations, in fair condition; churn room is lined and sealed with pine boards; whitewash falling off, should be cleaned and painted; cement floor in good condition; this room is somewhat crowded; there is a combination cream vat and ripener, likewise a churn, all in fair condition; it is a Royal cream ripener, Farington combine cream vat and ripener; they also sterilize cream, heating it to 140 degrees; receiving platform is a shed built on the north side of rough boards, not painted or whitewashed; some milk stains near the can, cement floor in good condition; the can, valve and scales in fair condition; skim milk tank is galvanized iron and is upstairs in a separate room; pipe leading out through the side of the building to where farmers receive milk; platform and ground under the pipe saturated with dirt and milk from which comes a bad odor; there is every evidence in this creamery that the men did fairly well in regard to cleaning; construction and arrangement of the room and building is not as it should be; refrigerator built in corner of receiving room, made of pine boards, air space between, lined with mineral wool, wood floor, all in fair condition; water taken from drilled well 195 feet deep; temperature 52 degrees; condition of milk reported fair; test 4.50.

Waterman Creamery, Waterman, DeKalb County, Ill.—This creamery is located close to the business portion of Waterman; the yard is entirely on one side of the building; it is fairly clean; the building is a two-story frame building, rather old and weather beaten; siding and shingles in fair condition; the driveway is made of cinders; is hard and in good condition; the building is close to the rear of stores and other buildings on the south, west and north sides; the receiving platform is built out into the driveway shed; it is lined with pine matched lumber, fairly clean; needs paint; some milk stains near the can; wood floor in fair condition; can old, tin worn off on the inside and outside of the can; valve fairly clean; new scales, good condition; receiving room is lined with pine matched boards, old and burned looking; boards in the ceiling somewhat decayed and in places the boards are a little moldy; the floor under the receiving vat is cement and in good condition; floor under separator is good, rather damp and somewhat dirty; receiving vat wood, old and fairly clean; tin much worn on bottom, fairly clean; receiving vat is elevated about four feet from the floor; there is good light in this room but no direct ventilation; the cream runs from separator to small wooden tin lined box and then is pumped by a long tin pump in good condition into the cream vat; this tin pump is acknowledged to be easier to clean and more satisfactory than any other kind of pump; the churn room is lined with pine matched boards; boards in ceiling somewhat dirty and decayed; floor under the cream vat is cement in good condition; floor under churn is good, fairly good condition; there are two full windows in this room which give fairly good light, but there is no direct ventilation; cream vat wood, old, somewhat dirty and moldy; tin in fair condition; a long pipe runs through the center of the vat through which cold water runs; this pipe works back and forth through the milk by a hand crank on the outside; this is done for the purpose of cooling the milk; the churn is the principal feature of this creamery; it is made of cypress wood, and owing to the nature of the wood it is easily

kept clean; it is the cleanest churn I have seen; a galvanized iron skim milk tank is elevated on a platform in a separate shed outside the tank; the sides and floor of the shed, as well as the pipes running to the outside and also the ground under the pipes are saturated with milk and smell badly; the buttermilk or whey tank is located in the ground about 50 feet from the building; it is covered by a platform and the milk is pumped by an ordinary wooden pump; the tank and pump are in fair condition; the refrigerator is built in a corner of the cream room; it is lined with pine matched boards, with air space between; walls and overhead are somewhat damp; cement floor is broken in several places; the utensils and the inside of the building somewhat old and worn, but with a new ceiling and a general painting the factory would be in fairly good condition; drilled well 65 feet deep; temperature 52 degrees; condition of milk reported fair; test 3.5.

Cortland Creamery, Cortland, DeKalb County, Ill.—This is a one-story frame building with basement; the upper part is painted red and is used for a storeroom, and is in a fair condition; the creamery is located in the basement, it is a large room 40x30; the stone wall is fairly well whitewashed; the room is ceiled with matched pine boards, fairly well whitewashed in fair condition; the floor is wood on cement foundation, in fairly good condition; there is a square cut drain in the floor four inches wide by five deep, clean and in good condition; in one end of the room was a cement water reservoir, the cream in cans is cooled in this water; the receiving vat is elevated to within two feet of the ceiling, the woodwork of the vat is dry and in good condition, the tin is clean and much worn off on the bottom; the cream vat is a small one about 12 feet from the receiving vat, woodwork and tin are in good condition; the churn is close to cream vat, is clean and in very good condition; the engine is within four feet of the churn, it is clean and in excellent condition; the boiler is in a separate room and in good condition; the refrigerator is in the west corner of the room close to the water reservoir, it is made of pine boards with cement floor: water tank overhead for cooling purposes, this tank is drained so that there is very little dampness in the refrigerator; it was whitewashed and what I would call in fair condition; a wooden skim milk and weigh can outside which they have abandoned for reason that it took much work to keep it clean and in good condition; they now use a common receiving vat lined with tin, in fair condition, which stands in the corner of the room opposite the churn; milk runs from the separator into this vat and the farmers carry it from the vat to their wagons; the buttermilk tank is a barrel in fair condition, it is placed close to the skim milk vat: the utensils in this creamery are not new but their condition shows what can be done by a man who works to keep them clean; everything about the place shows that the man in charge succeeds in keeping everything clean except the receiving platform, this platform is a shelf built in the side of the wall; a hole is cut up into the ceiling where the receiving can extends up to the window; this place is lined with pine boards, was once whitewashed but is now covered with dust, milk stains and some cobwebs; the can is old, rusty on the outside, inside clean, the tin is much worn off; the valve is in a fair condition; the scales had some milk stains on it; there are plenty of windows and fairly good ventilation, there being a stairway going to the upper floor which is open, but in general the place is in fairly good condition; drilled well 117 feet deep; temperature 50; condition of milk reported to be fair; test by weight.

Lee Creamery, DeKalb County, Ill.—This is a large two-story frame building and basement, the walls and basement are stone foundation, building originally built for a mill; woodwork old and weatherbeaten and needs paint; located close to railroad track, also elevator, barn and other out buildings; driveway and grounds somewhat uneven with some holes that would be muddy in wet weather; the creamery is located in the basement, it is rather crowded and only fairly well lighted, there being but two windows and two doors and they are in the receiving room; it is composed of one large room 15x20 feet, the partition runs up the center of this room three-quarters of the way; on one side of this partition is the cream vat and churn room, on the other side is the receiving vat, in front is the engine and separator; the place where the receiving vat is located is fairly well lighted by two windows in front; the churn room is dark, light coming from one door; the walls

are fairly well whitewashed and clean; the walls and ceiling are seemingly free from dust and cobwebs; the floor is made of square brick tile, fairly clean; the wood of the receiving vat is in fair condition, tin is patched somewhat but clean and in fair condition; tin heater and shaft hang over receiving vat; old tin can in rather poor condition near the separator, from which skim milk is pumped to a galvanized iron skim milk tank outside in fairly good condition; platform and ground saturated with milk and smells badly; the churn room is ceiled with pine matched boards, ceiling and stone wall well whitewashed, cleaned and in fairly good condition; the cream vat, woodwork and tin in fairly good condition; two rusty pipes run over the vat; churn is new and in good condition; refrigerator in the corner from churn room, is lined and ceiled with new pine lumber, also new wood floor; it is ventilated by a door in the end which also serves as a window and opening, otherwise it is so dark you can hardly see your hand; it is cooled by an ice box on the inside; the place is dry and in good condition; an Ideal rotary pump, clean and in good condition, pumps the skim milk; this pump is easily cleaned, the cap is put on by three thumb screws and can be easily loosened; this basement looks crowded, dark and old but it is evident that the man in charge keeps it clean; the receiving platform is in a separate room lined with pine matched grooved lumber and wood floor, all partly clean; scales fair condition; can old and tin worn off on inside; valve in can very dirty, dirt was dark brown and had a scaly appearance like rust; drilled well 300 feet deep; temperature of water .48; condition of milk reported to be fair; test 4.

Sycamore Creamery, Sycamore, DeKalb County, Ill.—This is a frame building; the first room one enters is lined with pine boards, rather black and dirty looking, with the appearance of never having been scrubbed; the floor is made of wood, in the same condition; a water cooling tank is placed in this floor, where the milk cans are cooled; the next room is the churn room, 15x12, and very much crowded; it is lined and ceiled with pine matched lumber, somewhat moldy and damp; rough-finished cement floor in poor condition, broken in many places, and these holes are filled with dirt, water and milk; the churn is in rather poor condition; the refrigerator is built off of this room and runs back along side of the first mentioned room; it is lined with pine matched boards, fairly well whitewashed; there is a water tank overhead and also a place to put ice; it is in fairly good condition excepting the floor which is badly broken up; the proprietor informs me that this floor was an experiment, that it was recommended to keep a refrigerator always cool, it consisted of cinders two feet deep, gravel and cement; there was no doubt about it keeping the place cool, but the floor disintegrated and become soft and dusty; the cream-vat was jammed up in a corner; the woodwork was rather moldy but fairly clean, tin in fair condition; rusty pipes hang over vat; the cream was carried from the separator to the cream-vat in tin pails; the pails were in fairly good condition; the receiving-room was next; this room was lined with pine lumber, the ceiling and walls were old, dirty, black and moldy; the cement floor was in very bad condition; it was full of holes and the milk, oil and dirt rested in these holes; the receiving-vat is a square tin affair, resting simply in a skeleton wood frame made so that no water can rest around the vat; the vat is in good condition; the receiving platform was a rough board lean-to on the outside, not painted or whitewashed, and the board was dirty and black, can old and broken on top, tin somewhat worn off; tin trough leading from the can to the receiving-vat old but clean; the rooms mentioned above are very much crowded, woodwork dirty and moldy, and lack of special ventilation; in the receiving-room there was but one window; both rooms lack ventilation and light; to the end of boards is a new addition built recently; it is lined and ceiled with pine lumber, also a wooden floor, all in splendid condition; the engine is located in this room, also the curd vat; upstairs is the curing room; this room is lined with pine matched lumber, all in splendid condition; drilled well 65 feet deep; temperature, .54; condition of milk reported to be fair; test, 3.80.

Mayfield Creamery, DeKalb County, Ill.—Two-story frame building; the receiving-room is lowered four feet below the surface of the ground; the room is 80x40, ceiling 14 feet high; there is plenty of light and no special but good ordinary ventilation; there is a rough finished cement floor broken

in many places, but is kept clean; the walls are plaster, plaster old and in some places falling off; overhead is ceiled with matched boards in fairly good condition; the wood on the receiving-vat is old, tin old and slightly worn off but clean; an ordinary pitcher pump is fastened to a post, hung from the ceiling over one side of the receiving-vat; this pump is in good condition and I also notice that the post and woodwork near the pump are scrubbed and kept clean; the receiving platform is lined with matched boards not painted or whitewashed; some milk stains in front of the can; the place looks old and somewhat worn but fairly clean; the can, valve and scales in fair condition; the churn room is about two feet higher; the principal trouble with the churn room is the lack of windows except in the refrigerator and one at the end of churn partly covered up; the cement floor is in rather poor condition; the receiving-vat is a plain half circle tin vat hung in a plain wooden frame, the tin is in fairly good condition; the refrigerator is a large affair built in a corner of the churn room and is made of pine matched boards with air space; a wooden floor is damp and wet; the boards of the ceiling and sides are somewhat damp and moldy; the skim milk tank is a wooden vat lined with tin located in the receiving-room just below the receiving vat; the tin is somewhat worn and fairly clean. The milk is pumped as fast as the farmers take it away by a check pump located on an open platform outside; this check pump is covered with milk and dirt; the platform is made of rough boards and is dirty; the ground is saturated with milk; the buttermaker lives upstairs; the building is old and all utensils inside, except the cream-vat, look old and worn out but there is every indication that everything is done to keep the place clean except the check pump and platform outside; drill well 60 feet deep; temperature, 54; condition of milk reported to be fairly good; test, 3.60.

Victory Creamery, DeKalb County, Ill.—It is a two story frame building, siding matched grooved lumber, painted yellow; the manager and his family live upstairs; the creamery is in the first story; it is separated into two rooms—receiving and churn rooms; the receiving room is lined with narrow wainscoting matched lumber, smoked and somewhat dusty; square tile floor on cement foundation; tile not broken, but oil-stained and somewhat dirty; receiving vat, separator and galvanized buttermilk tank are crowded in one corner of the room; ice machine pump is placed directly in the center of the room; the engine is placed to the rear and to one side of the pump; these machines are in fair condition, but take up entirely too much room; the way they are arranged they take up over half of the room; the churn room is lowered about five feet below the receiving room and is lined with wainscoting lumber somewhat smoked; square tile floor on cement foundation, thoroughly cleaned and in fairly good condition, the tiles being level and whole; in one corner of this room is the cream vat, they are building a new room for this vat; the walls are built like a refrigerator, with air space lined with paper, of fine matched lumber; wood floor with air space underneath; on a shelf on the inside is a coil of pipes connected with the ice machine; this room will serve a double purpose—that of cream vat and refrigerator; the coils of pipe will be encased in a wooden box with a door that can be opened or closed; the woodwork close to the floor in the churn room inclined to be damp, but the whole room is in good condition; there is good light, while there is no special ventilation; the ceiling is high and good circulation of air; good drainage, and with a little more care on the receiving room floor the factory would be what I would call clean; the skim milk is pumped by a hand Barber checked pump placed in a small shed outside. Under this shed the ground is saturated with milk and smells bad; they are engaged in digging the earth out from under this shed and said they were going to remedy that part; they also said they were getting ready to paint the inside; with these alterations I think this factory will be in fairly good condition; drilled well 179 feet deep; temperature 51; condition of milk reported to be fair; test 3.60.

Pierce Creamery, DeKalb County, Ill.—Frame building with brick foundation; buttermaker lives in the upper story; the creamery is located in the basement; the frame part of the building is old looking and the siding is very much weather beaten and needs painting; the creamery consists of one

long room; at one end is the receiving platform, which is a separate room, lined with matched pine lumber, the siding in fair condition; the floor broken and dirty, and it all needs painting; the can is old, tin very much worn off; the scales are in fair condition; next comes the receiving vat, the woodwork is in fair condition; tin also in fairly good condition; directly at the end of receiving vat floor is lowered two feet; on this lower floor, directly at the end of the vat stands a galvanized heater lined with tin; close to this heater is a separator; the engine stands on this floor; floor very much crowded, being about ten feet wide, then there is a drop of three feet to the next floor, which is the churn floor; the cement floor under churn is in fairly good condition; the refrigerator is in corner of churn room; wood floor on cement foundation, somewhat decayed; one side of refrigerator is the brick wall of the building; a galvanized iron tank overhead, water dripping down on the floor and sides, making the wood damp and mouldy; this man tells me that they do not use ice, as it costs too much to bring it to the inland creamery; the churn was exceptionally clean, all they use being scalding hot water; the arrangement for the drainage was rather bad; the water would fall from the receiving vat floor over the brick wall to the next floor, then from the floor over the brick wall to the churn floor, then into the tile; these brick walls were dirty and slimy; there should be a drain at the end of each floor, the water should not be allowed to fall over the brick walls; the ceiling of this room was made of wainscoting pine lumber; it has a steamed burnt look and needs painting; the walls are brick, fairly well whitewashed; there is plenty of light in the factory; while there is no special ventilation there are windows and doors enough to give fair ventilation; he uses a tin vat near the churn for the skim milk in the winter; in the summer he uses a wooden tank outside; this tank is an old one in very bad condition; it has a bad odor about it; drilled well 65 feet deep; temperature of water 48 degrees; condition of milk reported to be fair; test 3.40.

Franks Creamery, Franks, DeKalb County, Ill.—This is a frame, one-story building, with a garret and no basement, very much the worse for wear; it is painted dark red, the woodwork being very much weather-beaten; the inside is divided into two rooms, the receiving and churn room; two narrow cream vats in an alcove on the side of the receiving room, alcove opening into the churn room; the churn and cream vats are very much crowded, there being just enough space for a man to walk around the churn and vats; the receiving room is somewhat larger; it is lined with pine boards, somewhat old and the ceiling rather damp; the woodwork has a scalded appearance; there is no special ventilation; the woodwork and the vat in fair condition; tin somewhat worn off in the bottom; tin part of the vat rests in water, so that one can move it back and forth, end open so that one can see the water; the separator is located about two feet from the receiving vat; the engine is in an alcove off of this room, and is in a rather dirty condition, oil running on the floor; the strangest skim milk vat that I have yet seen; it rests on two wooden horses across the room, about ten feet from the separator; it is a box made of inch boards, 15 inches wide and five feet long; looks like a feed box; the boards are old and splintery with use; besides this, close to the wall, was a small wooden vat, about five feet long, two feet wide and two feet deep; this was the buttermilk vat; this vat had a bad odor and was in bad condition; the tin troughs that carry the skim milk and also the cream were old; tin much worn off and broken, but clean; the receiving platform was a shelf on the end of the room, the woodwork old but clean; receiving can and scales old but clean; the cement floor in this room was in fair condition; the churn room small, lined with pine lumber whitewashed, ceiling the same; some places in the building show indications of falling down; the room is very much crowded; the refrigerator is built in one corner of this room; the floor of the refrigerator is made of wood, raised two feet from the ground, floor pitched to one side, galvanized iron drain on low side of floor; this arrangement keeps the floor dry; ice box on side of refrigerator; one side of the refrigerator is entirely composed of air spaces running into the ice box; this refrigerator is whitewashed, dry and in good condition; the cement floor in churn room in fair condition; the drain is over the floor to the side; slight depression in the floor carries the sewerage to a catch basin in the end of the room; this catch basin is covered with wire screen, on a level with the floor;

dirt had accumulated on this screen; this catch basin should be on the outside of the building; sewerage then runs into an eight-inch tile and then into the creek; the alcove where the cream vats are located is lined with pine boards, whitewashed, fair condition; iron pipes hang over the vat; there are also two pulleys and the end of two shafts and an oil cup hang directly over these vats; the churn is old and cracked in two places and was leaking when inspected; I have noticed that in refrigerators where they use ice, where the ice box is placed in the end of the refrigerator or the side, there is less dampness than where the ice box is placed overhead; there are plenty of scrub brushes in this creamery and two men do the work; there is every indication of an effort on the part of the men to keep the creamery and utensils clean, but the building is old, small; the inside is crowded, woodwork old and everything looks antiquated and worn out; drilled well 80 feet deep; temperature of water, 50; condition of milk received reported to be fair; test of milk, 4.

Shabbona Creamery, Shabbona, DeKalb County, Illinois.—Creamery is a two-story frame building, old and dilapidated looking; siding and shingles weather-beaten and very much in need of paint; it is situated on the edge of town, with dwelling house close to one side; railroad close to building, cinder driveway, yard hard and clean, and surroundings fairly good; receiving platform, shed made of rough boards, not painted on the inside; wood floor, fairly clean; some milk stains near the weigh can; ceilings and walls rough boards, fairly clean; can old, tin worn off, fairly clean; scales, fair; receiving room is in the lower story of the building; floor about four feet below the surface of the ground; room about 40x30, lined with pine matched boards, rather oily and dirty, needs painting badly; wood floor, square-cut drain in the center; wood in floor sound but damp and only fairly clean; the engine is in fair condition; separators in fair condition and the receiving vat is in this room; receiving vat old, wood in fair condition, tin worn off and rusty on bottom, but clean; round tin heater and a common pitcher pump, which is in fair condition, hung directly over the receiving vat; five windows in this room give good light; no special ventilation; cream vat room is elevated on the level of the surface of the ground on the outside, about 12 feet square, contains only the two cream vats; room lined and ceiled with matched pine boards, somewhat dirty, needs painting; floor old and only fairly clean, and rotten in several places; this floor is in bad condition; two cream vats are old, woodwork rather dirty, tin much worn off and patched on the bottom; rusty iron pipes hang over one of the cream pipes; the churn is located in a narrow passageway between the cream room and the refrigerator, lined and ceiled with matched pine boards, only fairly clean; at one end is the boiler room, divided by a partition and the door; floor here is very damp; while the woodwork is whole, is not in good condition; on the day of my visit a wooden tank upstairs was overflowing with water; water was leaking down through the floor upon the churn, the whole place was wet and in rather poor condition; churn, square box, fair condition; refrigerator in a separate room, lined with pine matched boards partly painted, but clean and dry except one end under the ice box, where the water leaks on the floor and drains off on that end and does not affect the other part of the floor; the whole is in fairly good condition; galvanized iron buttermilk tank rests on the floor near the engine, tank in fair condition; galvanized iron skim milk tank upstairs, in fair condition; ground and side of building outside under skim milk tank smells somewhat, but is in fair condition; drilled well, 150 feet deep; temperature of water, 52; condition of milk reported to be fair; test, 3.80.

Maple Leaf or Clare Creamery, DeKalb County, Ill.—This creamery is located nine miles west of Sycamore; it is sometimes called the Clare creamery but the owners now call it Maple Leaf creamery; it is a one-story frame building with the floor sunk five feet in the ground; the receiving platform is made of rough plank boards on the outside of the building and covered with a board roof where the teams drive in under; the milk cans are placed on this platform; the milk is poured into a wooden trough, lined with tin, that runs through the wall of the building; a wooden cover is placed on this trough on the outside when not in use; the trough and tin lining only in fair

condition; the milk runs through this into the receiving can which is on the inside of the building placed on a shelf platform made of matched flooring; this platform is clean; the can was old, tin worn off on the inside, but clean; the valve is in fair condition, as were also the scales; the receiving vat was on the floor just below the receiving tank; the vat was in fair condition, tin slightly worn off; hanging directly over the receiving vat was a platform to which the pump was fastened, also the pulley and shaft that propelled the pump; this machinery, including the pump, was only in fair condition; the pump was a porcelain lined pitcher pump; the receiving room was lined with pine matched boards; walls and ceiling were somewhat damp; the wood had a burnt appearance, never whitewashed or painted; rough finished cement floor in poor condition, broken in several places; in one place, as one went from the churn room to the receiving room there was a large hole where the cement was crumbling; this place was low and it was very evident that the milk and water all ran into this hole before running over the floor to the sewer; the walls of the churn room are ceiled and lined the same as receiving room; cement floor broken in many places; this cement floor seemed to be made of very poor material, it seemed to be thoroughly soaked with water and was so damp that it made one's feet cold to stand on it, there were more sand and gravel in it than cement; the churn is in rather poor condition, wood and iron work moldy; the refrigerator is built in the churn room; it is made of pine matched lumber with air space in wall and ceiling; the wood is fairly dry and clean; cement floor is in fairly good condition; the cream vat is located in this refrigerator; woodwork in cream vat is slightly moldy, tin slightly worn off, but clean; water tank over cream vat is well drained; there is one window in this refrigerator which gives sufficient light and fairly good ventilation; the skim milk tank is located on the shelf near the roof in a separate room, is made of wood and in rather poor condition; the milk is pumped by a check pump from this tank into the farmer's milk cans; this pump is located outside on the platform; the pump, platform and ground are only in fair condition; this factory I would call in fair condition; it is built too much on the pit plan; the floor is sunk deep in the ground, and while there is plenty of light the windows are located high up above the floor; there is no special ventilation; while the factory presents a fairly clean appearance on the inside, it suffers from dampness; drilled well 150 feet deep; temperature 48; condition of milk reported to be good; test, 3.80.

Ohio Grove Creamery, DeKalb County, Illinois—This factory is located four miles southeast of Sycamore; it is a two-story frame building; butter-maker lives upstairs; the platform is a shed made of rough boards not painted nor whitewashed; matched board flooring fairly clean; there are some milk stains in front of the can; the platform is raised eight feet from creamery floor; the creamery is composed of one room 33x35; ceiling 14 feet high; walls plastered, fairly well whitewashed, not ceiled overhead; cobwebs, dust and dirt hanging on the joists overhead; there is a rough finished cement floor, broken in several places; receiving vat elevated five feet from floor; wood in fair condition; tin badly worn off but clean; rotary pump for skim milk in fair condition; cream carried from receiving vat to cream vat in pails; pails in good condition; cream vat in refrigerator room; wood moldy, tin in fairly good condition; refrigerator built in the corner of the floor, lined with matched pine boards; air space; whitewashed; tank hanging over cream vat leaks somewhat at the end of vat; wood floor very wet; water standing on it; skim milk tank is a wooden tank outside in poor condition; ground is saturated with milk from which comes a bad odor; this is an old building moved there and is rather weatherbeaten; needs paint; drilled well 40 feet deep; temperature 53; condition of milk reported to be good; test 3.80.

White Clover Creamery, DeKalb County, Illinois—The creamery is located seven miles west of Hinckley and eight miles south of Cortland, in a two-story frame building, substantially built and in fairly good condition; creamery is located in the first story, while buttermaker and his family live in the second story; the receiving-platform is a separate room and is lined and floored with pine lumber that seems to be easily kept clean; this receiving-platform is the cleanest that I have yet seen; the woodwork was scrubbed to almost whiteness; the scales were also scrubbed very clean; the tin was also slightly worn off the can, otherwise it was clean and in good condition; the

receiving room has a wooden floor on stringers, laid in gravel: floor slightly broken in several places; receiving-room lined with wainscoting, soft pine lumber well cleaned, not painted or whitewashed; in good condition; the floor in this room, while well scrubbed, showed that the wood was too soft for a floor and the appearance would indicate that the dirt had become thoroughly grafted into the wood; the receiving vat is elevated five feet from the floor; wood in fair condition; tin worn off and battered; all shows thorough scrubbing; churn-room five feet below the receiving-room; the cream vat is elevated on a level with the receiving-room floor; room is lined and ceiled with wainscoting pine lumber, the wood dry and in good condition; it is not whitewashed or painted; the floor is cement, not broken, this floor is practically flat, and while there are no holes there are depressions where the water rests and does not run off; in the receiving-room there is a square wooden drain; the sewage from this drain drops on the cement floor in the churn room directly under the cream vat; water was standing under the cream vat; there does not seem to be fall enough to carry the water to the tile at the end of the room; I would suggest a drain cut in the cement floor; the dampness made the wood-work on the cream vats somewhat moldy; the tin is also worn off of these vats and holes are patched in the bottom; rusty pipes hang over the cream vat; the refrigerator is built in the corner of the churn room; the walls are made of brick and the inside is lined with pine and matched lumber: wood slightly damp and moldy; cement floor; galvanized iron water pipe in the top which leaks considerably; water drops on the floor; the worst feature of this factory is the pit arrangement of the churn room which would tend to make it damp; notwithstanding this I found the walls and ceiling in fairly good condition, which is owing a good deal to the watchfulness of the man in charge; he has a boy and girl to help him and everything about the place indicates that hard work is performed to keep the place clean; drilled well 170 feet deep; temperature of water, 47; condition of milk reported to be fair; test 3.70.

Steward Creamery, Lee County, Ill.—This is a two-story frame building, painted a light drab color; the outside is clean and in good condition; it has nine full windows, fairly clean with blinds on the outside; the driveway is composed of fine cinders, yard is grass and gravel, clean and in good condition; the creamery is located in the first story; the floor is about two feet below the surface of the ground; receiving platform is elevated about three feet above the surface of the ground, in a separate room lined and ceiled with matched pine boards, well whitewashed; floor wood, fairly clean; no milk stains or dirt around the window through which the milk conducting trough runs; the can is old, tin worn off on the inside, scales fair condition; valve in can slightly dirty; the receiving room is 20x200 feet, ten feet high, three full windows, good light in room, lined and ceiled with matched pine boards, walls in fair condition, ceiling rather damp, dampness comes from a wooden tank upstairs which leaks; the wood on the receiving vat is clean and in fair condition, tin much worn off and patched; the vat rests on the floor; tin heater fairly clean, porcelain lined pitcher pump, in fair condition; shaft hangers and oil cups are hung directly over the receiving vat, oil and dirt can drop from shaft into milk vat; milk runs from heater to separator through rubber hose which is in only fair condition; engine and pump in this room are in fairly good condition; separate room from churn room, lined and ceiled with matched pine boards, fairly well whitewashed, ceiling somewhat damp from leaking tank upstairs; only churn in this room, churn in fair condition; two windows and two doors are in this room affording sufficient light; cream-vat room separate, lined and ceiled with pine boards, ceiling slightly damp from leaking tank upstairs; cream vat used is Boyd's cream ripener, wood is in fair condition, tin also in fair condition; refrigerator is in a corner of churn room, lined with pine boards, well whitewashed, wood floor fairly good condition, floor and walls dry, boards and ceiling damp and wet which comes from brine tank in end of the refrigerator; water stands on the boards like beads of sweat and is caused from lack of ventilation; skim milk tank under shed roof on inside 20 feet from building; galvanized iron tank in fair condition, ground and platform saturated with milk and smells badly; at my former visit, there was a bad wood floor which is now in good condition; the wall and ceiling on the inside have been generally whitewashed, but the

whitewash seems to be scaling off which leaves it in a rather bad looking condition; drilled well 60 feet deep; temperature of water 52 degrees; condition of milk reported to be fair; test 4.

Shabbona Grove Creamery, Shabbona Grove, Ill.—A two-story frame building painted dark cream color, siding and shingles, exterior of building in fairly good condition; it is situated in edge of town, clear space entirely around the building, yard smooth and hard, dirt yard clean and in good condition, stock pen about 200 feet from building; receiving platform shed made of rough boards, not painted on the inside, wood floor fairly clean, the walls and ceiling in fair condition; can old, tin worn off, valve in fair condition, scales fairly clean; receiving room four feet lower than the surface of the ground, lined with matched pine boards painted a light brown color, ceiling somewhat dirty, paint scaling off, boards in some places are moldy; receiving vat is elevated to within 18 inches of the ceiling, woodwork on vat in fair condition, tin old, rusty and very much work off; valve in vat fairly clean; wood floor in this room, square cut drain in the center, the wood in fair condition, but is damp and only fairly clean; cobwebs hang from the bottom of the receiving vat and some dust on the walls and ceiling; there are two windows in the creamery which give fairly good light; no special ventilation; churn room is lined and ceiled with matched pine boards painted light brown, boards and ceiling somewhat damp, paint beginning to scale off, wood floor, damp, only fairly clean, loose in some places so that when one steps upon the boards there is indication of water lying underneath; four windows in this room give good light, no special ventilation; this room is not used now, owing to the fact that this creamery is a skimming station; the cream is taken to Shabbona every day; galvanized iron skim milk tank is located upstairs; the tank is in fair condition; the milk drops through an iron pipe which runs to the outside of the building, where the farmers get their skim milk; the platform and side of the building somewhat saturated with milk; there is considerable smell around the platform owing to this fact; the building is small and if it were painted inside and a cement floor it would be in good condition; the refrigerator is located in the corner of the churn room, is made of two walls, matched pine boards, air space between; no special ventilation; inside is somewhat damp; galvanized iron water tank overhead, leaks considerably, which makes the wooden floor very wet; the whole refrigerator is in rather poor condition; drilled well 36 feet deep; temperature, 54; condition of milk, fairly good; test, 3.80.

Plainfield Creamery, Plainfield, Will County, Ill.—This factory is on the outskirts of the village of Plainfield, is a frame building, built on a stone foundation, the stone part comprising the basement, wherein is located the creamery; the curing room is upstairs and is not used, but is in good condition; the building is freshly painted and general conditions are good; there is every indication of the factory being well cared for; the walls and ceiling of the creamery, as well as the upstairs, are freshly plastered and freshly white-washed; the floor is made of cement, sloping toward the center, where there is a drain running through the center to an eight-inch tile, then into the DuPage river about 150 feet away; the skim milk runs from the separator to a tub placed in the center of the floor, then is pumped to an elevated wooden tank outside; on top of this tank is a galvanized iron tank, the skim milk is first pumped into this galvanized tank and what milk overflows runs into the wooden tank; fresh milk is taken from the galvanized tank, sour milk from the wooden tank; part of the floor is covered with matched flooring and is scrupulously clean; everything else about the factory is in good condition except the receiving can and scales; the can is set in a window in the wall; the woodwork around the window is very dirty with milk stains and dust; the can is very old and rusty and the tin worn off, the valve is also dirty; the receiving vat is directly under this receiving can and close against the wall; the receiving platform is a platform and shed with an opening directly opposite the window in which the can is placed; while taking in the milk cans the wind has full sweep through those two openings into the receiving vat; this is a bad arrangement and the most serious drawback to the factory; the buttermaker explained that the reason everything was so dirty around the platform and receiving can was due to the fact that they were cleaning out generally, and

that they had not completed the work; he said that they would get a new receiving can; drilled well 272 feet deep, temperature of water, 48; condition of milk good; test, 4.40.

Wheatland Creamery, Wheatland, Will county, Ill.—This factory is situated six miles northwest of Plainfield; it is a one story frame building, without any foundation, has an attic; the general conditions are fair; it is close to a farm yard and the ground surrounding buildings looks as if it might be muddy and soft in wet weather; the building which had been painted red, and woodwork were in only fair condition; the engine room is at the east end of the building, the floor is in very bad condition, apparently made of cement and very badly broken; there appeared to be a combination of milk and dirty water in the holes in the floor; the creamery in the next room is entered by a single door and is about two feet higher; the floor rests on wooden posts and is made of matched flooring; the sides and ceiling are made of the same material, as is also the cream-vat room and the churn room, both of which are separate; this woodwork on the inside has never been painted or whitewashed, and has a dark, burnt appearance, as if it had been scalded with steam; the wood is also moldy in several places; there is a drain running through the center of the floor which runs into an eight-inch tile, the tile running out into a field; the drain is only in a fair condition; the skim milk is pumped by a rotary pump, in fair condition, and the cream is pumped from a small vat near the separators, by a pitcher porcelain pump, placed up high near the ceiling; the pump is placed there so that the cream can drop down into the next room over cooling pipe into the cream vat; the butter-maker does not like this arrangement but knows of no better way in which to lift the cream so that it will be cooled in the manner explained; all the rooms are very damp and they complained that they could not get rid of this dampness and also that there was not proper ventilation to get rid of the steam; the vats are lined with tin with the tin somewhat worn off, but clean; the skim milk is pumped to a wooden tank in an enclosed building adjoining the main building, it is in fair condition; there is a galvanized tank into which the fresh milk is pumped, the overflow falling into a wooden tank, thereby giving fresh milk and sour milk; it was explained to the buttermaker in regard to ventilation that it would improve the factory by cutting a hole in the ceiling, also to have one or more doors in the partition going through the center of the building, dividing the cream-vat and churn room from the main room; (there is but one door in this partition); these doors could be opened allowing the air to circulate through the factory; drilled well 80 feet deep; temperature of water, 50; condition of milk reported only fair; some farmers' cans are dirty; test, 3.65.

Sprague Creamery, Romeoville, Will county, Ill.—This factory is located seven miles northeast of Plainfield and five miles northwest of Lockport; it is an old frame building with brick basement located on the low lands near the drainage canal; the paint on the woodwork outside is worn off and the sides and roof are dried up by the sun; the creamery is in the basement, the walls are brick, never having been painted or whitewashed; overhead is not ceiled; there is a new cement floor with the drain in the center running to an eight-inch tile and from thence into the DesPlaines river, the drain is in good condition; there is but a receiving vat in fair condition, tin worn off—no cream vat; instead of a cream vat there is a small wooden box lined with tin under the spout of the separator; the cream is carried from this box in cream cans to a cement reservoir built in the floor; this reservoir is full of spring water; the cream is cooled in this way and then carried to the churn; the skim milk is pumped by a straight plunger pump, in fair condition to a wooden vat upstairs; the vat is in fair condition; the upstairs is in very bad condition, plaster and floor are black with dirt, plaster falling off in many places; this used to be a curing room but is not now used; the receiving platform is composed of a few rough boards thrown together, that and the window are in bad condition, milk stains and dirt covering most of the window; the can is very old, tin worn off and is very rusty; the receiving vat is close to the can directly in front of the window; the proprietors came into possession of this factory the 1st of February and claim that they are

putting the place in good condition; the surroundings are rather poor, the building being located on marshy ground a short distance from the Des Plaines river; spring water from hill above creamery; temperature of water 52 degrees; condition of milk received reported to be fair; test, 3.70.

Crete Creamery, Crete, Will County, Ill.—Frame building on a stone foundation; the creamery is in the basement; there are good living rooms upstairs which are not occupied at present; the creamery room is in only fair condition, the cement floor is cracked in many places but is clean; the walls are of stone and fairly well whitewashed, the ceiling is made of pine matched lumber and had been painted; water was dripping from the ceiling and the boards are moldy and rotten; the buttermaker complained of this trouble of wet ceiling caused by the steam not having a chance to escape; he said the building lacked ventilation; the engine is in the same room with the vats and separators, boilers in separate room; the milk is pumped from the receiving vat to the separator by a long pump made by the buttermaker; it consists of a long brass pipe with an iron rod for a plunger; this is fastened to a post at the head of the vat; it was clean; the two most glaring defects in this creamery are what they call the whey tank and the receiving platform; when the farmers want good skim milk they take it out of the creamery in cans and what remains is run into the whey tank; this tank is built in the ground, it comes up about two feet above the ground; the top structure is made of wood and is thoroughly saturated with milk and dirt and smells badly; the receiving platform is a shelf built on a side wall; when a man stands on the platform his head will nearly touch the ceiling, and for protection from falling off, boards are nailed around the platform; these boards are not so high but that a man can look over and see the vats below; ceiling, scales and platform are covered with stains and dust; the buttermaker did not remember when this woodwork had been cleaned; the can was old, tin worn off and the valve in the can was dirty; churn square box, fair condition; vats, woodwork in fairly good condition, tin worn off but clean; refrigerator in fairly good condition; boiler and engine room in fair condition; drilled well 68 feet deep; temperature, 54; condition of milk good; test, 3.90.

Barber's Corners Creamery, Barber's Corners, Will County—Frame building, recently painted on the outside. ordinary weatherboards; woodwork whole, clean and in good condition; creamery is in the basement and the curing room upstairs; receiving room is walled and ceiled with fine matched boards, all painted and in fine condition; floor is made of stone flags, somewhat rough but clean; there are two receiving vats hung from the ceiling by iron rods, and are about six feet from the floor; woodwork is clean, but the tin is worn off; vats in fair condition; this room is large and in fairly clean condition; the churn room is next; ceiled and lined with pine matched boards in fairly good condition; wood and stone floor—floor under the churn is wood; the ice house is built in the rear of this room and the refrigerator is built into the ice house and entered from this room; the refrigerator is made of 20-inch solid brick walls, with galvanized ice tank above and stone floor, clean but somewhat damp; to the north of this room is another room which had the appearance of a storeroom; it had never been painted or whitewashed; part dirt and stone floor; cream vat is located in this room and rests on the floor fully 60 feet from the separator; the cream vat is old, woodwork somewhat dirty, tin fair; the cream is carried in tin pails to the cream vat from the separator; a long tin trough in sections is piled up near the walls, rusty and in poor condition; the man in charge denied using this and said that they were getting a new one; the cream can that is used for carrying cream to cream vat is in fairly good condition; receiving platform is a small separate room not painted or whitewashed, and is in only fair condition; needs painting and cleaning; can, tin worn off, only fair condition; scales, fair; boiler and engine fairly good; curing room upstairs all in fair condition, not used; drilled well 120 feet deep; temperature, 50, condition of milk, fair; test, 4.20.

Belvidere Creamery, Belvidere, Boone County, Illinois.—Is a two-story brick building, exterior in excellent condition, a short distance from the river; land sloping to creek that runs into the river; yard fairly clean, ground hard and smooth; receiving platform, a separate room lined with pine matched boards

painted a drab color; good condition; two windows give fairly good light; wood floor, fairly clean; two large folding doors on hinges where the milk is passed in, kept closed when not in use; can old, tin somewhat worn off but fairly clean; scales good; valve in only fair condition; receiving room divided into two parts; first part ceiled with pine matched boards in good condition; walls well whitewashed and clean; wood floor on cement, wood whole, clean and in generally good condition; receiving vat on this floor elevated six feet from the floor, top of vat two feet from the ceiling; woodwork fairly clean, tin fair; DeLaval separators rest on cement foundation; galvanized iron tin under separators, all clean and in good condition; square cut drain runs through the center of the floor; floor slanting both ways to this drain, in fairly good condition; second part of this room contains a large room divided off for an ice house; walls made of pine matched boards, not whitewashed or painted, dry and in good condition; the rest of the floor is used for a general store-room; walls plastered, well whitewashed; ceiling ceiled with matched pine boards, painted; engine and boilers are in separate room, fair condition; to the south of this room is a cream room partitioned off with matched pine boards, all whole and well whitewashed, in good condition; wood floor, clean and in fairly good condition; this room contains cream vat only; woodwork fairly clean, tin in good condition; ventilating shaft in the center of this room runs to the roof, which makes the place dry, no sign of dampness; two full-sized windows give good light; refrigerator room is built off the cream room, is washed, dry and in good condition; brine tank in refrigerator is in fair condition; churn room is next to cream room; two walls plastered and well whitewashed, two walls pine matched boards well whitewashed; ceiling, pine matched boards whitewashed and in fairly good condition; wood floor on cement foundation; square drain in center of the floor, floor slanting to this drain, whole, dry and in fairly good condition; two windows give good light; no direct ventilation; skim milk vat, galvanized iron, in a separate building in the rear of the creamery building; building frame, painted red, interior not whitewashed or painted; floor is somewhat splintered but fairly clean; tank fairly clean; square box churn, old, but thoroughly scrubbed and in fairly good condition; water taken from a dug well 25 feet deep, temperature 50; condition of milk reported to be fair; test, 4.

Bennett's Creamery, Belvidere, Boone County, Illinois.—Large two-story frame building, main part 60 x 30; ordinary weatherboard siding painted white, shingled room, exterior in good condition; front part of the building occupied as dwelling, porch on the front and side of the building; located a short distance from the river, ground sloping to the river; in front of the building grass plot, shade trees, all clean and in good condition; receiving platform small separate room, walled and ceiled with pine matched boards painted a drab color; wood floor, all in good condition; one window gives fair light; can fair, valve slightly dirty; scales fairly good; receiving room walled and ceiled with pine matched boards; well whitewashed walls and ceiling, dry and in good condition; a white tiled floor in excellent condition; V-shaped marble drain runs from two directions, meeting in the center of the floor, then through into the boiler room to a tile that leads to the river, all in excellent condition; receiving vat elevated on a wooden platform, in fair condition, vat painted a cream color, wood in good condition, tin fairly good; cream vat on floor built in the shape of a box, water circulating around tin, woodwork in good condition, tin fairly good; three DeLaval separators on plank foundation in fair condition, rest close to cream vat, also one rotary pump in fair condition; although this machinery is close to the cream vat there is no indication of dirt or oil on the woodwork, showing that the place is thoroughly scrubbed every day; square box churn rests in the corner three feet from the cream vat, butterworker two feet from cream vat, all in fair condition; refrigerator in corner of the room, walled and ceiled with pine matched boards, white tile floor, all whitewashed and in fairly good condition—in some places still damp; four full-sized windows, all close together on one side of the room opposite the churn, giving excellent light, two on the other side giving a fairly good light; engine is in a separate room lined and ceiled with pine matched boards, whitewashed, white tile floor, engine in fair condition, room in good condition; boiler in a separate

room, bricked up, in fairly good condition; skim milk vat wood, lined with tin, in separate room, walled and ceiled with matched pine boards, all in fair condition; one ventilating shaft in the center of the room; this creamery shows an evidence of an effort on the part of the owner to keep everything clean; floor three feet below the surface of the ground, white and thoroughly clean; also the walls and everything connected with the creamery shows a desire to have the place in first class condition.

Garden Prairie Creamery, Garden Prairie, Boone County, Illinois—A two-story frame building, matched grooved boards siding fairly well painted; exterior in fair condition; ground level; yard made of cinders and gravel, fairly clean; other buildings within 200 feet of creamery; receiving platform 15x8, separate room, lined and ceiled with pine matched boards; wood floor somewhat dusty; some milk stains near the can; wood floor; square cut drain in floor in fair condition; floor broken in some places; stove in room in only fair condition; two cans; one old, tin worn off on bottom and inside, fairly clean; valve somewhat dirty; the other can in fairly good condition; valve fair; scales fairly good; two windows give good light; no direct ventilation; tin milk trough leading to the receiving vat fair; receiving-room is divided into three parts; it is all walled and ceiled with pine matched boards, in some places very much scalded; ceiling is moldy and shows the necessity of thorough cleaning and painting; wood floor; square drain running through the center; drain only in fair condition; floor slanting both ways to the drain; some places show floor much broken, wood decayed, floor damp and splintered, rather poor condition; receiving vat in corner of first section; woodwork old; only fairly clean; tin in one end of the vat clean; the other end is divided, one-third of the vat being partitioned off by a tin partition, which on one side was covered with corroded milk somewhat sticky and showed the necessity of thorough scrubbing and cleaning; vat 12 inches from the floor; floor under the vat in fair condition; large sized pony pump rests on a frame close to the receiving-vat; this pump was rather oily and only fairly clean; two heaters rest on a wooden platform hung from the ceiling close to the receiving-vat; in fairly good condition; two shafts, two pulleys and four hangers, without any tin protectors under hangers, hang directly over the receiving-vat; the shaft and hangers were in only fair condition; this is a poor arrangement, as the shaft and pulley should have a tin protector over it and between the shafts and the vat; eight feet from the receiving-vat are four DeLaval separators on cement foundation, galvanized iron under separators, all in fairly good condition; close to separators is a wooden box for the purpose of cleaning the separators—fair condition; three feet from the receiving vat is a large pump connected with the cold storage; it is run by a large sized engine, close to the pump and about 12 feet from the cream vat; these machines and vats just mentioned are all crowded together in one end of this room; there is but one window that gives light to this end of the room; the place is altogether too much crowded; as the second section contains nothing but storage, the machines could be placed on this floor; three full sized windows give good light to the second section which is a wood floor fairly clean; the third section contains the curd vats; it is walled and ceiled with pine matched boards, ceiling and walls scalded; woodwork shows the necessity of thorough cleaning and fresh paint; wood floor on cement foundation, somewhat splintered, fairly clean; five windows fairly clean give fair light; windows somewhat dirty, cobwebs, etc., on vat; four curd vats, woodwork old, somewhat moldy; tin much worn off on the inside excepting one vat where the tin was fairly good; these vats, while the work is old and tin worn off, are fairly clean so far as scrubbing is concerned; the cream room is an entirely separate room at the end of the building; it is walled and ceiled with fine match boards; the woodwork is old, has a scalded appearance and in some places very moldy and decayed; in the walls and ceilings, in some places the wood is broken through and can be pulled off by the hand; in poor condition; a cement floor with a V-shaped drain in the side, smooth surface, in excellent condition. This room is also used as a cold storage room, pipes on the walls connect with the cold storage pump; these pipes are very rusty and in poor condition, should be cleaned and painted; a long tin pump fastened to a wooden upright pumps the cream from the vat to the cooling pipes which rest on and hang directly over the cream pipes; pump fair; the pump is propelled by a wooden

beam about three feet long; this beam works directly over the cream vat; the beam is in fair condition; two full sized windows, fairly clean, give fairly good light; there is no refrigerator connected with this creamery; this room is used as a cooling room; churn room is separate and connected with the cream room by an ordinary sized door; the room is ceiled and walled with pine matched boards; in much the same condition as the cream room; woodwork scalded in appearance, damp and moldy and decayed in many places; pipes are rusty; first floor, V-shaped drain on side in good condition; two square box churns, one in fair condition, the other in rather poor condition; looked bad when inspected; churn looked burned and scalded on the inside; skim milk vat is placed in a separate building, matched grooved boards painted and in good condition; walled and ceiled with pine matched boards not whitewashed or painted, fairly clean, wood floor in only fair condition; ground on outside of building where the milk is taken from the pipe is in fair condition; cans are washed in this building in a wooden vat, vat in fair condition; this creamery on the whole is in fairly good condition on the outside; the inside needs a thorough cleaning, whitewashing and painting; cream and churn rooms all in poor condition; should be lined with new boards, whitewashed and painted; drilled well 15 feet deep; temperature 54 degrees; condition of milk reported to be good; test 3.80.

Capron No. Two, Boone County, Ill.—Conducted by the Elgin Creamery Company; two-story brick building, practically a new building in good condition, building about 75x40 feet; surroundings good, no building near; yard made of cinders, free from weeds, no mud holes, fairly clean; receiving platform separate room, lined with pine matched boards, painted pea green, room large, two windows afford light, wood floor, all in fairly good condition; weigh can fair, scales good, valve fair; receiving room 75x40, walls plastered, not whitewashed or painted, ceiled with matched pine boards, wood floor, fairly clean, square cut drain runs through the center of the floor; this drain was in only fair condition; receiving vat in end of room, wood fair, tin slightly worn off but clean on the inside; Penn rotary pump in fair condition, fastened on plank, plank fastened to top and directly over the receiving vat; if extra care is not taken of this pump the oil and dirt will fall into the milk; curd vats made of wood and lined with tin, wood in fair condition, tin worn off somewhat but clean and in fairly good condition; churn room is a separate room 20x12x12, is lined and ceiled with fine pine matched boards, painted cream color, walls and ceiling fairly clean, cement floor in excellent condition; drainage runs over the floor to drain inside of room, drain in good condition; four windows, clean and in good condition, give excellent light; churn combination, in fairly good condition; cream room is a separate room next to the churn room, lined and ceiled with pine matched boards, walls and ceiling moldy but fairly clean, two windows on the side with shutters on the outside, the shutters are kept closed so that this room is rather dark, being kept so for the purpose of keeping the room cool; cement floor with good drain on side, floor in good condition, two large cream vats, woodwork fairly clean, tin clean and in good condition; refrigerator in end of cream room is lined with pine matched boards, painted, walls and ceiling in good condition, cement floor clean and in good condition, one window fairly clean, brine tank in end of refrigerator; this refrigerator on the whole is dry, clean and in good condition; while there is no direct ventilation, there is side ventilation, controlled by ventilators in the side walls; the upstairs is provided for the grinding of curd and making of casein; the place is lined and ceiled with matched pine boards, dry and clean, wood floor, everything in good condition; the skim milk tank is a wooden tank elevated in the yard about 200 feet from the building, it is clean and in fairly good condition; drilled well 72 feet deep, temperature 51 degrees, water good; condition of milk fair, test 3.80; this creamery, on the whole, is in good condition; the building is large; separate room for separator room; the machinery is away from the churn and cream vats; nothing is done in the churn room except the churning and a cream room is provided entirely for the cream vats; the rooms are all large and well lighted, except the cream room, which is purposely kept dark.

Capron Creamery, Boone County, Ill.—Frame building, two stories high; painted yellow, common siding, outside of building rather weather beaten,

woodwork in fair condition; receiving platform a separate room, lined with pine matched boards, stained and burnt looking, not painted or whitewashed; some milk stains on the wall near the wagon, wood floor, fairly clean, can old, tin somewhat worn off but fairly clean on the inside, scales good, valve fair; receiving room lined with pine matched boards, not painted or whitewashed, walls and ceiling dark stained and look as if burned with steam; direct ventilating shaft in side of room; on examination found in this shaft trap door over hole in the ceiling; this door was closed, but it should be kept open at least a part of the time; the receiving room is between the boiler and engine room and the cream room, and is a long, narrow place; there are two windows at one end and one at the other, windows fairly clean; in the center of this room are three curd vats, woodwork fair, tin much worn off but clean; the curd vats are close to the floor, making the center of the room very much crowded; the floor is somewhat broken in several places, the end near the separator is stained black and rather dirty; a large sliding door is between this room and the boiler room, and there is every evidence of this door not being kept shut; the boiler is in full view and about 15 feet from the separators and curd vats; the receiving vat is at the end of the room: this vat is old, wood in rather poor condition, tin worn off, heater in fairly good condition; the churn room is separate from the receiving room, separated by common board partition, lined and ceiled with ordinary matched pine boards, walls and ceiling not painted or whitewashed, but rather old looking and slightly damp; windows are clean and in good condition and give fairly good light; there are two cream vats elevated about five feet from the floor, woodwork fair, tin somewhat worn off but clean, wood covers fastened by hinges over these vats are somewhat stained and only fairly clean; refrigerator in end of churn room, lined with pine matched boards, not whitewashed or painted, wood dry and clean, walls and ceiling fairly clean, cement floor in good condition, well drained, one blind window in the end that can be opened for ventilation; galvanized iron brine tank in end of room, rests on hangers, in fairly good condition; galvanized iron skim milk tank upstairs, clean and in fairly good condition; the platform on the outside where the skim milk is taken by the patrons is made of ordinary rough planks, the planks are thoroughly saturated with milk and dirt of all kinds, the ground under the platform is in filthy condition, the side of the building is saturated with milk and dirt, and all this place is in bad condition; the whey vat is made of wood and stands on an elevated framework about 100 feet from the building, it is in fairly good condition; the day this creamery was inspected the steam was escaping and filled the room so that the boards in the ceiling were dripping with moisture; this would not occur if the door of the ventilating shaft had been kept open; the man in charge promised to have the skim milk platform on the outside of the building changed as soon as possible; water supply, drilled well 65 feet deep; temperature 51 degrees; condition of milk fair, average test 3.70; as a whole this creamery is rather old looking, the inside should be painted or whitewashed; more care should be taken of the floor, and some arrangement made to relieve the crowded condition of the center of the room where the curd vats are located.

Caledonia Creamery, Boone County, Ill.—Two-story frame building, ordinary siding, not painted, rather weather beaten and somewhat old looking; surroundings fairly clean; close to other buildings; considerable rubbish in the yard; yard flat and might be muddy in wet weather. The receiving room, a rough board affair, built in a drive shed close to a large door. The milk cans are received on this platform and passed in through this door to a narrow pine matched board platform on the inside. This inside platform is fairly clean; can is old and somewhat rusty on the outside; clean on the inside; scales fair; receiving vat rests on elevated platform on the side of the room; the end comes close to the weigh can and this door mentioned above; woodwork fairly clean; tin slightly worn off but clean. Pasteurizing machine placed at the end of the receiving vat. The milk passes from the receiving vat into this machine; the milk is heated to 130 degrees and passes from the pasteurizer into the separator. Two U. S. separators rest on wooden foundations, all in fairly good condition. The engine is in an alcove off the end of

this room and is in fair condition. One Penn rotary pump is used here and is in fairly good condition. This room is 25x12x12 feet and is lined with pine matched boards; old whitewash much worn off. It is rather old and dilapidated looking on the inside; wood floor, made of soft pine; wood is stained and does not have a thoroughly clean appearance, but it is not what would be called absolutely dirty; four full windows, clean and in fairly good condition, give good light. The cream room is next to the separator room and is 15x15 feet; lined with pine matched boards, painted white; woodwork, walls and ceiling in fairly good condition; some places slightly damp; wood floor with square cut drain in the center; this floor is damp, and on the day we were there water was frozen on the floor; three full windows, only fairly clean, give fairly good light. Cream vats rest directly on the floor; the vat is old, wood, somewhat moldy and only fairly clean; tin work old but clean; the floor around this vat is rather damp. The boiler is in a separate room, bricked up and in fairly good condition. A patent cooler or erator is used in this creamery; it is made and patented by the owner; it is made of tin and is placed directly at the head of the cream vat; cream coming from the separator passes through this erator before going into the cream vat; the erator is comparatively new and is thoroughly clean and in first-class condition. Water supply, drilled well 50 feet deep; temperature 50 degrees. Condition of milk good; average test 4 per cent. The special criticism that may be made of this creamery is the location of the receiving vat close to the large front door where the milk is passed to the weigh can, This door being large dust and dirt is blown in from the street into this receiving vat. The cream room floor is wet and the cream vat should be elevated or the floor lowered so as to have an open space between the cream vat and the floor. While things about this factory are fairly clean, the building is old and needs repairing and renovating on the inside.

Poplar Grove, Boone County.—Frame building, painted light cream color; common siding; woodwork on the outside whole and in good condition; creamery building close to other buildings; yard made of cinders and dirt, but no mudholes; clean and in fairly good condition; partitioned off by ordinary board partition. Receiving platform a separate room lined with pine matched boards, not whitewashed or painted. Everything about the room showed evidence of scrubbing and extra care to keep the room clean; wood floor, clean and in good condition; can old, tin somewhat worn off but clean; scales fair; sliding door, clean; every evidence of this being kept closed when not in use. Receiving room lined with pine matched boards, not whitewashed or painted; wood dry and clean; walls and ceiling show evidence of being washed and cleaned. Cement floor in good condition; concave drain, The center of the floor is fairly clean, with sufficient fall to keep the water running at all times. The receiving vat is 18 inches from the floor; wood clean; tin slightly worn off but clean; galvanized iron, tin lined heater rests on hanger directly over the receiving vat; also pulley and hanger rests above this vat. The churn room is partitioned off by ordinary board partition; it is lined and ceiled with matched pine boards, not whitewashed or painted, but dry and clean; cement floor in good condition; churn, square box, in fairly good condition; cream vat is placed in an alcove with just room enough to walk around the vat; 15 inches from the floor. The end of the vat comes very close to the drain, but there is no evidence of dirt or dampness about this vat. The floor is inclined to such a degree that the water cannot rest any place, but keeps constantly running to the drain at the end of the room. The refrigerator is in the corner of the churn room and is lined with small, fine, pine matched lumber; cement floor, in good condition; the walls and ceiling are somewhat damp. A galvanized iron brine tank rests on hanger on the side of the refrigerator. The upstairs is used for the purpose of store room, and ceiled with wood; it is arranged in this manner for the reason that they heat this skim milk to 160 degrees before returning it to the patrons. Everything about this creamery shows evidence of care and a sincere desire to keep the factory clean. Water supply, drilled well 96 feet deep; temperature 52 degrees. Condition of milk, fair; average test, 3.80.

Irene Creamery, Boone County, Ill.—Frame building, painted yellow, ordinary siding outside of building, in fairly good condition, two stories high, creamery located in lower story; all the machinery of the creamery is located in one room about 18x15 feet; this room is lined and ceiled with matched pine boards, somewhat moldy and only fairly clean; the floor of the creamery is two and a half feet below the surface of the ground, made of cement, broken in several places and in rather poor condition; the center of the floor is made lower than the ends and sides so that the drainage will run across this low place to the sewer which is placed in one side of the room; four full windows, rather dirty, afford only fair light; the receiving platform is four rough plank boards on the outside of the building, covered by a driving shed; a wooden box lined with tin is placed stationary in the wall and the milk runs through this from the outside of the weigh can which rests on a shelf platform made of wood on the inside; this platform is fairly clean, the can is old, tin worn off, scales fair, valve fairly clean; cobwebs and dirt hang from the ceiling directly over the weigh can, there are also some milk stains on the wall near the weigh can; the receiving vat rests in front of the weigh can, the bottom 15 inches from the floor; wood old and very moldy, also rather dirty, tin worn off on the inside and the outside of the vat, but vat clean on the inside; one common pitcher pump rests on a wooden frame fastened to the top and directly over the receiving-vat, also shaft and hanger that propel this pump, hang directly over the vat, also heater rests on wooden frame over the vat; heater and pump fairly clean, wooden frame rather dirty, shaft and hanger over the vat rather dirty; the cream vat is a small wooden vat, lined with tin, clean on the inside, woodwork rather dirty, wood somewhat moldy and dirty on the bottom, this vat rests on the floor, bottom about six inches from the floor, about two and a half feet from the separators; the end of the vat is three feet from the outlet to the sewer; the oil and dirt splashes from the separators on the side of this vat; it is placed directly over a part of the low place in the floor and nearly all the sewerage that runs over the floor passes under this vat on the way to the sewer; it also stands about five feet from a window in the coal shed; this is a full window, glass at present in good condition, but if the glass were broken or window raised the coal dust would come through this window; separator on wooden foundation, foundation old, looking somewhat oily, but shows evidence of scrubbing and is fairly clean; the end of the shaft, hanger and pulley also stand over the cream vat; square box churn, old, paint considerably worn off, woodwork somewhat moldy, rather poor condition; the churn is about five feet from the cream-vat; ordinarily a flat butter worker stands close to the churn, in fair condition; the refrigerator is a separate room built in the ice house, lined with pine matched boards, not whitewashed or painted, galvanized iron tank overhead, wood somewhat damp and moldy, good floor in fairly good condition; skim milk tank galvanized iron hangs on iron hangers close to the ceiling, fair condition; the platform on the outside where the skim milk is received is somewhat saturated with milk, rather dirty; a small iron pipe runs from this platform through the wall of the building, bringing the waste milk back into the building; the milk falls from this pipe on to the floor and from the floor to the sewer; the engine is in an alcove room about ten feet from the churn, boiler in separate room, bricked up and in fairly good condition; there was no direct ventilation in this creamery; water supply, drilled well 160 feet, temperature 52 degrees; condition of milk, fairly good, average test 3.50; on the whole, this factory on the inside is in rather poor condition, particularly the cream-vat; its location is objectionable, owing to the arrangement of the drain which allows all the waste water to run under it before reaching the sewer.

Herbert Creamery, Boone County,—Small one-story frame building; ordinary siding painted white and in excellent condition on the outside; surroundings good; no building near the creamery, yard made of cinders, is clean and in good condition; this place is used as a skimming station; there is but one room 20x15; it is walled and ceiled with pine matched boards, painted cream color; wood old and fairly clean; six full windows, fairly clean, give good light; floor cement, three feet below the surface of the ground; floor at one end is fairly clean and in good condition; sewage runs over the floor to low place at end of the room where the outlet to the sewer is located; this outlet

is a four inch tile; owing to the fact that there is very little fall for the sewage on the outside, the water from this sewer backs up on to the floor sometimes three or four feet into the room; as a whole, this sewer is in bad condition; close to this sewer is located an upright boiler; at the east side of this boiler is located a small coal shed; the coal is thrown through a chute in this shed onto the floor of the creamery near the boiler; at this end of the room the floor is stained black, and also the ceiling and walls over the coal; the receiving-vat is about four feet from this coal; wood fair, except at the end near the coal, which is slightly damp and moldy; the bottom of the cream vat is eight inches from the floor, tin worn off, but inside is clean; one rotary pump in fair condition, fastened to a plank; this plank is fastened to and above the receiving vat; the main shaft, hanger and pulley hang directly over this receiving vat; the main belt which propels the pump runs above and the full length of this vat; one separator on plank foundation, in only fair condition; the engine is about eight feet from the boiler; rather dirty; galvanized iron skim milk tank is placed in the end of the building on hangers; wooden platform on the outside where the outlet pipe runs from the skim milk tank is thoroughly saturated with milk and dirt, also the side of the building and ground under the platform; this place smells bad and is in poor condition; no cream vat or churn in this creamery; the location of the boiler and the condition of the sewer is a very bad arrangement; the receiving platform is an ordinary rough plank affair outside; a tin spout is fixed stationary in the wall, and the milk runs through this into the weigh can on the inside; this tin spout is in good condition; a pine matched board shelf platform on the inside holds the weigh can and scales; this platform is clean and in fairly good condition; there is no direct ventilation in this creamery. Water supply, drilled well 52 feet deep; temperature 54 degrees. Condition of milk fair; average test, 3.70.

Blood's Point Creamery.—Frame building, two stories; ordinary siding on outside of building in fair condition; no other building near the creamery; yards fairly clean; ground hard and no mud holes; receiving platform ordinary rough plank on the outside to receive the can; this platform is covered by the ordinary driving shed; a long galvanized trough runs lengthwise of this platform; this trough is connected with the weigh can on the inside by two tin spouts; the milk is poured from the patrons' cans into this long galvanized trough and runs through the spouts into the weigh can on the inside; this galvanized trough has no cover and is subject to receiving the dirt and dust that blow into the shed from each end; this trough is in only fair condition; a small matched board shelf serves to hold the weigh can on the inside of the building; this shelf is in fair condition; the can is old, tin worn off, fairly clean on the inside, valve very dirty; scales fair; receiving room, large airy room 20 feet square and 12 feet high; three full sized windows, clean and in very good condition, furnish good light; ceiling and walls lined with matched pine boards painted dark color; woodwork old but fairly clean; cement floor in fairly good condition; no drain in floor; water and sewage drain over floor to tile on the side; receiving vat, wood fairly clean; tin, fair; a Penn rotary pump in fair condition is fastened to a wooden frame; frame fastened to and directly over the cream vat; wood heater lined with tin, suspended to the ceiling by iron hangers four feet from and three feet higher than the receiving vat; tin spout running from this heater to receiving vat to carry back surplus milk, very dirty; woodwork of heater somewhat milk stained and only fairly clean on the outside; tin work on inside clean; two separators on wood foundation; woodwork somewhat stained with oil, fairly clean; one ordinary rotary pump close to the separator, in fair condition; there is a large wooden vat used for the purpose of making curd, lined with tin; woodwork in fairly good condition, tin in good condition; galvanized iron skim milk tank rests on hangers close to ceiling, fair condition; churn room separated from separator room by wood partition; walls and ceiling lined with pine matched boards painted pea green color; woodwork old and in fairly good condition; cement floor, clean and in good condition; two cream vats, wood clean and in good condition, tin slightly worn off but clean and in fairly good condition; churn, square box, old, burnt looking on the outside, fairly clean on the inside; three full windows, fairly

clean, give good light to this room; a Penn rotary pump in fair condition is fastened to the corner of the top of the cream vat; unless this pump is carefully cleaned dirt will fall from it into the cream vat; the main shaft runs directly over the churn; boiler and engine are in separate rooms; engine is in poor condition; boiler, fair condition; there is no direct ventilation in this creamery; water supply, drilled well 105 feet deep; temperature, 50 degrees; condition of milk, good; average test, 4.00.

Shattuck Grove Creamery, Boone County.—Frame building, painted a dark brown color, common siding, two stories high, woodwork on outside clean and in good condition; surroundings good, no buildings near creamery, ground is high, yard is made partly of cinders and is clean and free from weeds; the receiving platform is of rough boards, built in the driveway shed on the outside; this platform is clean and in good condition; a wooden box lined with tin is placed stationary in the wall; this box is clean and in excellent condition, also is covered on the outside and kept closed when not in use; a matched pine, broad wooden shelf on the inside holds the weigh can and scales; this platform is clean and in good condition; can is old but clean, valve in good condition, scales clean and in good condition; the receiving room, is a large room, lined and ceiled with pine matched boards, painted a drab color, woodwork clean and in excellent condition, shows evidence of the walls and ceiling being thoroughly scrubbed; a rough finish cement floor, thoroughly clean in every respect; it is broken in one or two places; this floor shows evidence of not only being washed but thoroughly scrubbed, as the stones and little pebbles in the floor in some places are very white; five full sized windows, clean and in good condition, give light to the room; the receiving vat old, woodwork clean, tin worn off somewhat but clean; the vat rests two feet from floor; combination churn, clean and in good condition; instead of a cream vat they use a cream ripener; this ripener is practically new and in excellent condition, everything about it is thoroughly clean; the refrigerator is in the rear of the receiving room and is lined and ceiled with matched pine boards; in each end is a double blind window that can be opened and the room thoroughly aired; an ice box is built in one side of the room; cement floor in good condition; this refrigerator is thoroughly white-washed on the inside and is in excellent condition; the separator room is four feet lower than the receiving room, ceiled and lined with matched pine boards, all painted a dark drab color; woodwork is clean and shows evidence of being thoroughly washed; cement floor in good condition; drainage runs over the floor to a drain on the side; this drain is in excellent condition; wood heater lined with tin rests over the partition between the separator and receiving rooms; the milk comes from the receiving vat through a hole in this wall, and the woodwork around this hole is moldy and somewhat decayed; there are two rotary pumps arranged here in excellent manner; instead of being attached to the vats or woodwork they are placed on iron hangers on the wall; each pump has a separate pipe which runs the full length of the room; a very bad smell came from one of these pumps; on close investigation it was found they had been running the other pump and the milk from the pipe ran from this pipe back into the pipe of the other and stayed there, and as the other pipe had not been working the milk became sour and smelled bad; the man in charge promised to remedy this; a galvanized iron tank rests on hangers in one side of the room, close to the pump; this tank shows evidence of being thoroughly scrubbed every day; the tank smells sweet and the woodwork and everything about it is clean; there is no direct ventilation in this creamery, but it is evident that good care is taken to provide good side ventilation from the windows, as the woodwork on the inside of the creamery is thoroughly dry; the whey vat is made of wood and is located in a separate building about 200 feet from the creamery building; the vat and the floor on the inside of the building are in fair condition; water supply, drilled well 82 feet deep; temperature 52; condition of milk fair, average test 3.6 per cent; this creamery, both on the inside and outside, shows evidence of care; the inside shows evidence of extraordinary care, as everything appears to be thoroughly scrubbed and cleaned; even the stairway on the outside of the building, in the driveway, is thoroughly scrubbed,

Riverside Creamery.—Located at Riverside, Winnebago county, and operated by stock company; a frame building, painted light drab, one story with basement, all in fairly good condition; the creamery is located in the basement; the boiler and engine are in a separate room; the remainder of the machinery is in one large room, and this room is lined with fine Georgia pine lumber; it is not painted or whitewashed, but is fairly dry and clean; four full windows furnish a good light; these windows are clean and in good condition; the wood floor is damp but fairly clean, in some places there are indications of holes; receiving vat wood, old, tin worn off, vat in fair condition; rotary pump and heater in fair condition, rests on hangers over the receiving vat; the receiving platform is a small shelf made of soft pine boards directly over the receiving vat, platform in fairly clean condition; a small wooden box is placed on the outside of the wall; this box is connected with a tin pipe running through the wall; the milk is placed in this box from the farmers' milk cans and runs through a tin pipe in the wall into the weigh can; this wooden box is taken inside every day and washed and is in fairly good condition; cream vat wood, fairly clean, tin somewhat worn off but clean; the refrigerator is in the corner of the room, walled and ceiled with Georgia pine lumber, wood floor, the ceiling and walls are moldy and damp and it smells very musty; lime has been thrown on the floor in order to kill the musty smell; there is no ventilation whatever, and this is the cause for this condition; in some places the wood is actually rotten; the skim milk runs through the wooden box in the garret over the engine room and is heated to 140 degrees, then drops into a galvanized iron tank and runs through a pipe inside of the building to the outlet, where the milk is taken into the cans; the tank and box are in good condition, as is also the wood on the side of the building and the ground under the dripping plank on the outside; on the whole, this creamery is fair; the principal fault to be found is the condition of the refrigerator, and also the fact that everything is much crowded, but the indications are that the man in charge does as well as could be expected in keeping the creamery clean. Drilled well 187 feet deep; temperature, 53; condition of milk good, test 3.90.

Winnebago Butter Manufacturing Company, Winnebago county, Ill.—Located at Winnebago, Ill., operated by a stock company. Frame building with basement, old and weather beaten, basement and stone walls, plastered, plaster falling off. The receiving room has wood floor, very damp and rotten in several places. The receiving vat is elevated five feet from the floor, wood is old, tin worn off and in poor condition, a test bottle rack rests over the center of the receiving vat. Skim milk and buttermilk vats on the floor, wood old and moldy, tin somewhat worn off, but both of them are clean. The receiving room is a small cubby-hole directly over the receiving vat, lined with rough pine boards, not whitewashed or painted, wood floor. The whole place is only fairly clean, can is old, tin somewhat worn off but clean, scales fair, valve fair. The churn room is separated from the receiving room by a plastered partition, the churn room is plastered, plaster falling off in several places, old and dilapidated, wood work rotten and broken in several places. Cream vat, wood work old, not clean; wood floor, old and worn, boards rotten in some places. There is no refrigerator connected with this creamery. In place of a refrigerator there is a wooden water tank in the floor at the end of the churn room. This tank is old, wood somewhat rotten and in rather bad condition. In summer the milk cans are placed in the water to be cooled. The center shaft rests over the cream vat. This creamery, on the whole, is old and dilapidated. It is too much on the cellar order, the floor of the creamery being fully six feet below the surface of the ground. The windows are fully ten feet above the floor which makes the creamery dark and utterly impossible for the air to pass through the creamery near the floor. There is no direct ventilation. This keeps the creamery damp and moldy all the time. This skim milk is pumped from the skim milk vat through a patent pump 20 feet from the building on the outside. The pump is exposed to the weather and rests on a platform, the platform is dirty and saturated with milk, also the ground near the pump is saturated with milk and in rather poor condition. The boiler and engine are in a separate room, boilers are bricked up and in first-class condition. The place has been white-

washed and the wooden floor is clean. The drainage runs over the floor to a square cut drain on the side of the room. This drain is in fair condition. It would be utterly impossible to keep this creamery clean or dry, owing to the arrangement of the windows and the manner in which the plaster is falling off the sides of the wall. It is possible for dust and dirt to get into the vats as none of the vats are covered. There are two windows in the churn room and three in the receiving room which afford rather poor light for a factory constructed in the way this one is. There are two men in the factory and the condition of the utensils indicate that they take fairly good care of them. Everything is so dilapidated and worn out that it would be impossible to make the creamery or utensils look to be in first-class condition. Drilled well; temperature, 53. Condition of milk, fair; test, 3.70.

Westfield Creamery Company—Located at Elida, Winnebago county, and operated by a stock company; this is a frame building, two stories, painted drab color, clean and in excellent condition on the outside. Receiving platform is a separate room, ceiled and lined with matched pine boards, painted drab color; rough plank floor, all in good condition. The weigh can rests on a platform made of matched pine boards on inside of building; the door leading to the receiving platform is kept closed; a tin box is placed in this door; the milk poured into this tin box from the outside and run through into the weigh can. A small window allows a man on the inside to see what is going on on the outside; in this way it is not necessary to open the door to receive the milk. This tin box is in good condition; the weigh can is old; tin worn off somewhat, but is clean, the valve and scales are also clean. The receiving room is 40x25; the walls are plastered and freshly whitewashed; it is ceiled with matched pine boards, freshly whitewashed, the floor is made of cement and is in excellent condition. This floor slants from one side of the room to the other, and at the low side is situated the drain, which is concave in shape; it is made so that it can be easily swept and cleaned. The separator is on cement foundation; under the separator is a galvanized iron protector with a spout on each side to receive the oil dripping from the machine. This is an excellent arrangement, as the separator foundation and floor are in excellent condition. Five full windows, all clean and in good condition, furnish excellent light. The receiving vat is old, wood fairly clean, tin somewhat worn off and patched, tin in rather poor condition. One Penn rotary pump in rather good condition; one common rotary pump in fair condition. The skim milk tank rests on hangers in the ceiling in the end of this room. The buttermilk tank rests on hangers directly below the skim milk tank. Both are made of galvanized iron and are in good condition. The milk is pumped through a pipe to the outside and the building and ground where the milk is received from the outlet are in fairly good condition. This room I would call in excellent condition, there is splendid light, the walls and ceiling are freshly whitewashed and the cement floor practically new, and I would call it one of the best receiving rooms we have visited. The churn room is separated by a plastered partition; walls plastered; ceiling ceiled with pine matched boards, all freshly whitewashed. Wood floor in fair condition. It is damp and stained in some places. The refrigerator is a cellar under the icehouse; plain stone wall; cement floor with a good drain on all sides of the floor; the floor under the icehouse is covered with galvanized iron, but water seems to sweat through the galvanized iron and leaks into the refrigerator below. This makes the place somewhat damp. The boiler and engine are in an entirely separate room. This factory, on the whole, is in excellent condition, and everything indicates the utmost care on the part of the man in charge to keep the place clean. Drilled well 80 feet deep; temperature 50. Condition of milk, good; test, 3.80.

Cherry Valley Creamery, Winnebago County, Ill.—Frame building, two stories; ordinary board siding, not painted, wood in fairly good condition. Surroundings fairly good; yard fairly clean. No buildings near creamery; short distance from river, gradual drainage to river, good. The creamery is located in the lower story. All the creamery machinery is in one room. Dimensions of room, 25x15x9 feet. Walls and ceilings lined with pine matched boards, oiled. Walls and ceiling in good condition. Cement floor broken in some places; fairly good as to cleanliness. Creamery floor three feet below

the surface of the ground; three full windows, clean and in good condition; fairly good light. Receiving platform, three boards on the outside to receive the can, a light shelf made of matched pine boards on the inside serves as a platform for weigh can to rest on. A tin spout is placed stationary in the wall to receive the milk from the outside into the weigh can. The spout is in good condition; weigh can fair; valve clean and in fair condition; scales good. Receiving vat in end of room directly under the weigh can; wood clean and in good condition; tin fair. Galvanized tin lined heater in fairly good condition, rests on a wooden frame directly over the receiving vat; also shaft and hanger that propels the pump rests over the receiving vat. Two separators close to the vat on concrete foundation, clean and in fair condition. Cream vat three feet from the separator; wood fairly clean; tin clean and in good condition; bottom of cream vat about 12 inches from floor. Churn four feet from cream vat; fair condition; butter worker fair. Refrigerater in corner of room; built into an icehouse; lined with pine matched boards; cement floor; inside of refrigerator not painted or whitewashed, but all dry and in fairly good condition. Drain over floor to river. Ice box on top of refrigerator; the inside of box is well drained so that water does not fall on floor. Engine and boiler are in separate rooms; boiler room lined with matched pine boards and painted; fairly clean. Galvanized skim milk tank is placed in end of boiler room on a hanger about ten feet from the floor; in fairly good condition. There is no direct ventilation in this creamery. Water supply, drilled well; temperature of water 53 degrees. Condition of milk, fair; average, 3.80.

Rockford Creamery, located in sight of Rockford, Winnebago County.—Frame building, built as an addition to a three-story brick building. The brick building is used as a process butter manufactory. It is a new building in excellent condition on the outside; surroundings only fair, as it is close to other buildings, and the yard is cluttered with barrels and other rubbish. The receiving platform is a long separate room elevated above the floor of the creamery about eight feet and separated from the creamery by windows. It is in good condition and painted. The woodwork is all clean; the weigh can, valve and scales are clean and in good condition. The receiving platform extends over the receiving room below. The milk is dropped through a tin spout into a vat. The creamery is composed of one room, containing all the vats and separators as well as the pasteurizing apparatus. The floor is of cement; with good direct drains dropping into the city sewer. The pasteurizing plant is in the end of the room; the milk is heated to 160 degrees. Three men are employed in this creamery and everything about it is in good condition. At the west end of this room is a bottling room and the refrigerator. The place is whitewashed, clean wood floor, all in excellent condition. This factory is run on a large scale, with sufficient help to keep the place thoroughly clean and maintain it in first-class condition.

Forest City Creamery, Rockford, Winnebago County, Ill.—Process butter factory. Four-story brick building situated on the outskirts of the town; occupies an entire lot, close to the street. Exterior of the building in good condition, well lighted with full sized windows. First floor is walled and ceiled with matched pine boards, wood floor. Walls and ceiling whitewashed; is used as a storeroom. Second floor is walled and ceiled with pine matched boards, well whitewashed. Wood floor, sloping from both walls to the center, where there is located a square cut drain running full length of the room; drain in fairly good condition. Wood floor whole, splintered in some places, damp and wet but clean and in fair condition. Eight full windows give good light. No direct ventilation. Four combination churns and butterworkers; woodwork all dry and in good condition. The cooling room is built on this floor of pine matched boards; walls filled with sawdust; wood floor, fairly dry, fairly well whitewashed. Packing room is in the end of this room, walled and ceiled with pine matched boards, whitewashed. Utensils in fairly good condition. Third floor is walled and ceiled with pine matched boards, fairly well whitewashed; wood floor. This floor is called the tray room. Vats are made of wood not lined with tin, all much worn from scrubbing. Tray in same condition, all wet and damp, but clean. Floor wood, wet and damp, splintered in many places; splinters seem to be owing to the large amount of water. Wood floor in fairly good condition. Fourth floor is walled and

ceiled with pine matched boards only fairly whitewashed. Rendering tanks made of iron, fair condition. Hardwood frame platform built around tank, fairly clean. Tin butter spouts in fair condition. In the end of this room is a room partitioned off with pine matched boards used for a milk room. It is fairly well whitewashed. Wood floor with iron straps nailed to the floor; floor fairly clean. Milk cans new and in good condition. The factory is used as a process factory. Barrels containing butter shipped from other places are fairly clean. This factory is conducted in connection with the Rockford creamery.

Freeport Creamery, Stephenson County, Ill.—Ordinary square built brick dwelling house with a brick addition outside in good condition. Yard made of cinders, thoroughly packed and hard. Yard scrupulously clean; evidence that it had been swept. Building on corner of street in the center of the city. Cement walks on two sides. Receiving room lined with pine matched boards, painted dark color. Walls and ceiling clean and in good condition. Three full windows clean and in good condition give good light. Wood floor four feet below the surface of the ground, slightly damp but clean and in good condition; cement under wood and cinders under the cement. Receiving vats five feet from floor. Woodwork clean and in good condition. Tin old and partly worn off, but clean and in fairly good condition. The receiving platform is a shelf made of pine matched boards in the corner of the room. Wood floor quite old but fairly clean. Can old, tin wore off but clean on the inside; valve clean. Scales fair. Around the wall to a height of four feet is a wooden wainscoting. Woodwork is whole and in good condition, freshly painted red. On two sides of the room, directly over this wainscoting, runs a narrow platform to walk on. This platform is thoroughly scrubbed and is in excellent condition. Skim milk tank of galvanized iron rests on floor near the separator. Milk is pumped from the tank to a weigher in the side of the room, and from there to the outside, where it is received by the patrons. Everything about this skim milk tank and pipe is clean and in good condition. Churn room is in cellar of dwelling house. The walls are plastered and freshly whitewashed. Ceiling lined with pine matched boards freshly painted white. Walls and ceiling in excellent condition. Wood floor on cinder foundation, clean and in good condition. Square box churn in fairly good condition. Engine in good condition and in this room. The cream room is a separate room built in the center of the churn room. Walls made of matched pine boards. Ceiling, matched pine boards all freshly painted and in excellent condition. Wood floor inclined enough to keep the water constantly running to the drain in the center of the floor. This room has one half window which affords fair light. The wood floor is on cement foundation. The cream vat is 20 inches from the floor; woodwork fair; tin fair. Refrigerator is the end of this cream room. Made of pine matched boards. Wood floor. Air space in wall. Ice box in end of room freshly painted. Woodwork dry and in excellent condition. The boiler and engine are in a separate building in the rear of the dwelling house. The boiler is bricked up and in good condition. Engine in fairly good condition. Water obtained from drilled well 76 feet deep; temperature 52 degrees. Condition of milk, fair; test, 4 per cent. Everything about this creamery, notwithstanding the fact that it is partly located in the cellar, indicates care on the part of the man in charge to keep everything clean and in good condition. There is no evidence of any dampness or mouldiness on the woodwork because it is kept painted, and it is evident that while there is no direct ventilation that the windows are kept open at the proper time and every care taken to keep the place properly ventilated and clean, and there is no smell.

Scioto Mills Creamery—Located at Cockrell, Stephens county, and operated by individual owner, J. H. Britt. It is a two-story frame building, painted a light yellow, in fairly good condition on the outside. The creamery is located in the first story, the floor of which is on a level with the surface of the ground. It is walled and ceiled with matched pine boards, not whitewashed or painted, but dry and fairly clean, no special ventilation; floor is made of soft pine wood, somewhat stained with oil and dirty; shows fair evidence of scrubbing, floor laid on cement foundation. Receiving vat wood, in fairly good condition; tin, fair; inside clean. Separator on wood foundation, separator and

foundation both in excellent condition; the receiving platform is a two-board affair on the outside of the building, with just room enough to receive the can. The weigh can rests on a platform built in the wall of the building, and a wooden box surrounds the can, with a lid to raise and lower as required. This places the can half on the outside and half on the inside; can in fair condition. The churn room is divided from the separator by a rough board partition, walled and ceiled with plain pine boards, not whitewashed; fairly dry; the wooden water tank rests in the corner of this room and leaks considerably; this makes the soft pine floor rather damp. The skim milk tank is a wooden vat about 25 feet from the building in the yard outside. It is elevated and covered with rough boards, and is in fair condition. The refrigerator is in a corner of the churn room and is made of matched pine boards; is dry and fairly clean: the ground under the dripping pipe is in fairly good condition. This factory, on the whole, is in fairly good condition. While nothing but the separator seems to be really very clean, there is nothing that is absolutely dirty, and shows fairly good attention by the man in charge. Drilled well 65 feet deep; temperature, 52 degrees. Condition of milk, fairly good; test, 4.

Cedarville Creamery.—Located in Cedarville, Stephenson county, and is operated by a coöperative stock company. It is a one-story frame building with basement and stands on a side hill. The basement (where the creamery is located) has stone walls. It is somewhat old and weatherbeaten and looks somewhat like a barn or stable. The receiving platform is an enclosed shed, ceiled and lined with rough boards somewhat dirty, milk stains close to the milk can, wood floor in fair condition, can old, tin worn off but clean, scales fair. The next room is the separator room, the floor of which is five feet below the receiving platform, lined with rough pine boards, not very well whitewashed, walls and ceiling somewhat oily and dirty, boiler bricked up in one end of the room, in fairly good condition, wood floor on rock foundation, dirty, boards rotten in several places, stone wall on one side, fairly well whitewashed, separator on wood foundation, in fair condition, galvanized skim milk tank close to the separator on the floor; the skim milk is pumped from this tank through an iron pipe that runs through the wall. The wood on the outside of the building near this pipe is in fairly good condition. The drippings are allowed to run into a barrel, and in this way the ground is kept from being saturated with milk. The separator room is rather dark and has no special ventilation. The churn room is separated from the separator room by a rough board partition, the walls on two sides are of stone, well whitewashed, plain board ceiling, fairly well whitewashed, good light, no special ventilation, wood floor on rock foundation, in rather poor condition. The cream and receiving vats are painted mud color, only fairly clean, tin somewhat worn off on receiving-vat, cream-vat in fair condition. This room is in much better condition than the separator room, being dryer and well whitewashed. The whole place has too much the appearance of a cellar. Everything indicates fairly good attention on the part of the man in charge. Drilled well, 94 feet; temperature, 52; condition of milk good; test, 4.50.

Red Oak Creamery.—Located at Red Oak, Stephenson county, and operated by a stock company. It is a one-story frame building, painted a drab color. The outside of the building is clean and in excellent condition, the inside is one large room, lined with fine Georgia pine matched lumber. It is not painted or whitewashed, but is dry and in good condition. The floor is four feet below the surface of the ground, is of wood and in fairly good condition. Two rotary pumps in fair condition. Receiving vat and cream vat, wood, clean, tin slightly worn off but the vats, on the whole, are in fairly good condition. The receiving platform is a shelf made of pine matched boards, clean and in good condition. The weigh can rests on the inside of the building on this platform, can in good condition; also the valve and scales are clean and in good condition. The refrigerator is built in the end of the room and is lined and ceiled with matched pine boards, wood floor, a water tank overhead, on one side, leaks on the floor, the wood on the walls and ceiling is moldy and the floor is wet, the refrigerator, as a whole, is in rather poor condition. Aside from the refrigerator everything in this factory is in fairly

good condition and some things in very good condition. The building stands away from other buildings and the yard and surroundings are clean, and the inside shows that care is taken of the factory in regard to cleanliness. Drilled well 42 feet, temperature 54; condition of milk fair, test 4.

Damascus Creamery.—Located at Damascus, Stephenson county, operated by stock company. It is a two-story frame building, rather old and weather-beaten, painted yellow, paint much worn off. The receiving platform is of two planks on the outside to rest the cans on. The receiving-can rests on a shelf placed in the wall of the building. A board box protection is built around the can with a lid to raise and to lower, as occasion requires. In this way half of the can is on the outside and half on the inside, resting directly over the receiving-vat. The can is old, tin worn off, valve very dirty, cream corroded on the inside of the valve so that the rust could be scraped off with one's finger, scales fair. The receiving room has walls lined and ceiled with plain matched boards. It has been whitewashed sometime in the distant past but is now a mixture of oil, whitewash and dirt. There is no special ventilation. The boards on the ceiling were dripping with moisture from the steam that could not escape; the boards on the wall directly over the weigh can were saturated with oil and milk so that the dirt made a black muck that could be scraped off with the finger nail; the two windows in the room were very dirty and covered with cobwebs, showing the place had never even been brushed; the wood floor was old and damp, boards rotten in some places; receiving-vat, wood moldy and damp, tin worn off, but inside was clean; separator on wood foundation was greasy and dirty, also the back and front of the separator was covered with grease and dirt, showing that it had not been wiped off lately; rotary pump in rather poor condition, also heater was rusty and in rather poor condition; there was a bad smell in this room, particularly near the weigh can; the churn room is on the same level as the receiving room and divided from it by a rough board partition, lined and ceiled with ordinary rough boards, not painted or whitewashed, cobwebs in several places, wood floor, damp, wood rotten in several places; cream vat, wood old, moldy and rather dirty, tin worn off but inside of vat clean; the cover over the cream vat was made of pine boards, the boards old, moldy and rotten, and the under side covered with cobwebs, and, all in all, the cover should have been thrown to the woodpile instead of over the cream-vat; refrigerator lined with pine boards, good floor, dry and clean and freshly whitewashed, all in good condition; the skim milk tank and buttermilk tank were both made of galvanized iron and rest on rafters in the coal shed, directly over the coal, no floor between the tanks and the coal, both tanks in rather poor condition; combination churn, woodwork dirty on the outside, clean on inside; the gearing at the end of the churn was dirty, oily and in very bad condition; this factory, on the whole, shows lack of attention on the part of the owners and also the man in charge; there were two persons in the factory, the butter maker and his wife; drilled well, 50 feet deep, temperature, 51; condition of milk, fair, test, 3.70.

Charles Midideke, Creamery, Stephenson County, Ill.—Located at Elroy; Charles Midideke, individual owner; small frame building, rough boards of the shed order; receiving platform, small cubby-hole affair, made of rough boards, wood floor, lined with pine matched boards, fairly clean; receiving can rather poor, valve fair, scales fair; receiving room lined with plain matched boards, not painted or whitewashed, fairly dry and clean, wood floor of soft pine, oily and much stained with dirt and has the appearance of not being thoroughly scrubbed; receiving-vat, wood, fair, tin much worn off; ceiling of matched pine boards, low, about eight feet high; no special ventilation; churn room five feet lower than the receiving room, wood floor, four feet below the level of the ground, damp and rotten in some places; churn old, wood moldy; cream-vat, wood old and moldy, rather poor condition; room lined with matched pine boards, rather moldy and damp, one window; this room, on the whole, is in rather poor condition owing to lack of ventilation; the fact of the floor being below the surface of the ground makes the floor of the room damp; the refrigerator is at the end of the churn room with a rough board partition dividing the space; a galvanized water tank serves to cool the place; it is lined with plain matched boards very wet

and in poor condition; this factory, on the whole, looks more like a place put together for a barn or small shop; it should at least be painted or whitewashed on the inside and have better drainage for the churn room; drilled well; condition of milk, fair, test, 4.

Elroy Creamery, Stephenson County, Ill.—Located at Elroy, Stephenson county, and operated by a stock company; the building is a large, two-story frame building painted white and in fairly good condition; the creamery is located in the lower story, on a level with the surface of the ground; there is good light; the receiving platform is a separate room, lined with pine matched boards, whitewash much worn off, rather dirty; wood floor, fairly clean; can old, tin worn off; scales fair; valves, somewhat dirty; receiving room, a large room 30x25, ceiling ten feet high; no special ventilation; lined with plain pine boards, whitewash old and falling off, walls and ceiling very oily and dirty, having much the appearance of a machine shop; soft pine wood floor, (on stringers 2 feet above the ground) very dirty and oily, seemed to be stained in the wood: receiving vat, wood old, tin worn off, rather poor condition, one pitcher pump in fair condition; rests on hanger over receiving vat; also end of shaft with hanger and pulley directly over the receiving vat; oil was dripping from the oil cap; cream vat comparatively new and in good condition; rusty pipes from the end of the cream vat; churn room five feet below the receiving room, lined and ceiled with plain pine boards; whitewash old and falling off; ceiling and walls damp and moldy; wood floor, very wet; boards rotten in some places; one window 12 feet from the floor; water tank partly over churn; refrigerator in the corner of the churn room, built with wall separate from the building; is made of fine, matched pine lumber; comparatively new wood floor, all in fairly good condition; it is well ventilated; owing to this fact the inside is comparatively dry; skim milk tank is of galvanized iron; buttermilk tank is made of wood; both tanks rest on rafters in the coal shed, directly above the coal; there is no floor under them and the coal dust and dirt rises from below and falls into these vats; this makes them both in very bad condition; these tanks should be removed from this place or else there should be a floor built beneath them; the wood on the outside of the building where the milk is taken from the pipe run into the milk cans is milk-stained and oily and dirty; the ground is saturated also with milk, and the place, as a whole, is in bad condition; this factory shows a lack of care, on the part of the man in charge, but more so on the part of the owners; the receiving platform should be painted or whitewashed; the construction of the churn room is bad and the location of the buttermilk and skim milk vats is objectionable; it is a large factory with a great deal of floor space and yet but one man to attend to all the work; drilled well 180 feet deep; temperature, 50; condition of milk, fair; test, 3.70.

Council Hill Creamery, JoDaviess County, Ill.—Located at Lupton, eight miles from Galena; frame building; one-story; painted light drab; in fairly good condition on the outside; no building near it; yard fairly clean; the receiving platform is a separate room, lined with plain pine boards painted brown. woodwork in fair condition; wood floor fairly clean; can fair; valve of weigh can somewhat rusty and corroded with dirt on the inside; scales fairly good; receiving room lined with fine matched boards, well painted; ceiling and walls in good condition; wooden floor supported by pillars; floor fairly clean; creamery stands on side hill; floor is two feet below the surface of the earth on the lower side; five feet on the upper side; three windows in the receiving room about 12 feet from the floor; this makes the light only fair; very little chance for the air to pass close to the floor; floor somewhat damp near the high side of the hill; no special ventilation; churn room lined with fine matched boards, well painted, in fairly good condition; two windows, one on the high side eight feet from the floor and one on the low side about six feet from the floor; light, fairly good; no special ventilation; wood floor; wood floor is somewhat damp and water soaked; cream vat, wood old, fairly clean; tin fair; churn rather poor; shaft runs directly over the churn; receiving vat, woodwork fairly clean, tin clean and in fairly good condition; refrigerator in in corner of churn room, lined with pine matched boards; wood floor; woodwork moldy and damp; water tank overhead; no ventilation; skim milk tank, galvanized iron, in garret; wooden whey vat under skim milk tank, both in

fair condition; a barrel is provided outside for the pipe to drip in; ground in fairly good condition; pump in fairly good condition, fairly clean; the fact of this creamery being on a side hill makes the floor on the high side of the hill rather damp, otherwise it is in fairly good condition. There is but one man in charge and there is every evidence that he does good work in regard to keeping it clean. Drilled well 40 feet deep; temperature, 51. Condition of milk, fair; test, 4.

Millbrig Creamery, Millbrig, Jo Daviess County, Ill.—Located at Millbrig; operated by stock company; six miles north of Galena; one-story frame building; painted dark red; outside of building in fairly good condition; surroundings excellent; no building near creamery; yard free from rubbish and mud holes, receiving platform a two-board affair on the outside of the building, with just room enough to receive the can; weigh cans rest in the wall of the building, half on the outside and half on the inside; a wooden box affair is built with a lid to close down over the outside half of the can; platform on the outside is in fair condition, inside wooden platform with just room enough to stand up on; fairly clean. Some milk stains on woodwork inside near the can, can in fairly good condition, scales fair. The inside is composed of one room which contains all the vats and machinery. It is lined with pine matched boards not painted or whitewashed, woodwork dry and whole, but somewhat stained with dirt as if it had not been thoroughly scrubbed. Receiving vat rests under weigh can, woodwork fairly clean, tin somewhat old but clean. Cream vat, woodwork fairly clean, tin in good condition. Churn, combination; outside of churn somewhat dusty, inside in good condition. Two rotary pumps hang over the receiving vat, both in fair condition, no special ventilation. Skim milk tank of galvanized iron on outside, fastened to side of building on platform; tank and platform in fairly good condition. Whey tank made of brick and cemented, sunk in ground; in good condition. Refrigerator stands in corner of room, made of matched pine boards, air space in wall, wood floor, inside dry and in good condition. This creamery is rather small, but the arrangement is fairly good and there is evidence that the one man in charge takes fairly good care in regard to cleanliness. Drilled well, 60 feet deep; temperature, 50 degrees. Condition of milk, fair; test, 4.

Menominee Creamery, Jo Daviess County, Ill.—Eight miles north of Galena. Frame, one-story building with garret, painted pea green, outside of building in excellent condition, surroundings fair, yard clean on one side, some rubbish and ground uneven on the other. The receiving platform room is an alcove, lined with plain pine boards, wood floor not painted, fairly clean, can fair, scales fair, valve fairly clean, square cut drain fairly clean. One room contains all the vats and machinery. Is rather small, being about 15 feet square and in fair condition. There is one Sharpless tubular separator in good condition. Receiving vat wood, in good condition, tin worn off, but clean. Porcelain lined pitcher pump over receiving vat, in fairly good condition. Heater also over receiving vat, fair condition. Cream vat, wood clean; tin in good condition, wood floor, square cut drain in floor; drain in fair condition. Wood floor rests on rock foundation, wood whole, but rather stained, only fairly clean. Refrigerator in corner of room, made of pine matched boards, attached to side of building, wood floor. Inside of refrigerator dry and in good condition. This creamery is rather crowded for room and should be painted or whitewashed. There is evidence that the man in charge takes fairly good care of the creamery and is particular in regard to cleanliness. Drilled well, 82 feet deep; temperature, 52 degrees. Condition of milk, fair; test, 4.

Plano Creamery, Plano, Kendall County, Ill.—This building was originally intended for a mill. It is built of stone, antiquated looking, but clean and in fair condition. Creamery is located in the basement; curing room upstairs, not in use. There is a carpenter shop in one end of the building. A creek runs under part of this building. The floor is wood, in fair condition, somewhat stained and looks as if it was not always thoroughly cleaned. The rooms are not ceiled, but the stone walls and joists overhead are fairly well whitewashed. The building seems to be free from dampness. The floor, which is not very clean, is dry. On the whole, the building is in fairly good

condition. The machinery, vats and other utensils are more or less dirty. The creamery is operated every other day. On the day of inspection the creamery was not in operation, the utensils had not been cleaned since the day before, and the remains of the fresh milk were still in the weigh can. All the vats, the heater, and in fact wherever the milk had touched, had not been washed off. The man in charge said that he could not afford to come back in the afternoon and fire up just for the purpose of cleaning; that it would not hurt anything in the winter anyhow. Said he would do the necessary cleaning when he started up again, which might be next morning or at night, or it might be two days before he would operate the creamery again. Good square-cut drain in floor, which runs into creek, drain in good condition. Surroundings fairly good, ground smooth and hard, no mudholes, yard fairly clean. Skim milk vat, a long vat in receiving room, in fairly good condition. Receiving platform fair, can not washed since day before, otherwise fairly good condition. Valve not washed, otherwise in fair condition; scales fair; churn, square box, in fair condition; vats, woodwork fair, tinwork somewhat worn off, not washed since the day before, otherwise fair condition. Refrigerator in corner of room, built of wood, somewhat moldy and damp, rather poor condition. Boiler and engine in a separate room, in fair condition. Curing room upstairs, lined with pine matched boards, in very good condition. Spring water; temperature, 42 degrees. Condition of milk, fair; test, 4.

Little Rock Creamery, Kendall County, Ill.—This creamery is located five miles north of Plano. Building situated on a side hill about 300 feet from a creek. It is a two-story frame building, ordinary weatherboard siding, and shingled, painted white, in good condition on the outside. Butter-maker's dwelling house is built on one side. The creamery is located in the basement. Over creamery upstairs is an old curing room, now used for storeroom; Creamery department is composed of three rooms—boiler room, receiving room and churn room. The receiving room is in the middle. The ceiling is quite high, overhead not ceiled, walls plastered, fairly well whitewashed. Cement floor in fair condition, vat elevated five feet from floor, small pitcher porcelain lined pump in fair condition; round tin pipe carries cream to cream vat, in good condition; old, worn out broken tin trough carries skim milk to a barrel in churn room, then pumped to a tank upstairs, tin trough in very bad condition; churn room north of receiving room; walls plastered and whitewashed. Cement floor in fair condition except in one place near churn. New floor put in one corner of room allowed to lap over the old floor near churn. This leaves a crack where the water gets under the lap, leaving a place that can not be washed out. Cream vats wood, rather old, fair condition, tin worn off, old holes patched, vats rather old. Receiving vat, tin much worn off; receiving platform small, room lined with pine boards, whitewashed, fair condition, can old and tin very much worn off but clean. Scales fair condition. Refrigerator is built in the corner of the churn room, it is lined with pine matched lumber, air space between lined with paper, cement floor somewhat wet, ice box in one end. The refrigerator on the whole is dry and in fairly good condition. The well is sunk in the boiler room close to the boiler. There is an ordinary perpendicular lifting pump. The casing comes up within four feet of the top of the ground, wooden platform under the pump is old, broken and in very bad condition, water and dirt can drop into the four feet space above the casing. Although there are good facilities for drainage the drainage is bad. There is but a small drain over the cement floor, thence to a square hole in the inside of the room called a catch basin. There are three inches of space below the outlet always filled with sewage. The board that covers this trap is badly broken. The trap hole should be on the outside of the building. The sewage then runs through an eight-inch tile to a bank about 50 feet from the building. The tile stops here and the sewage runs over the lowland between this place and the creek. The lowland is in very bad condition from the sewage. The stench arising from the place when I was there was unbearable. In hot weather it must be terrible. This factory on the whole is in fair condition. The ceilings are high and there is good ventilation, there being two special air shafts. There is evidence that the man in charge aims to keep everything clean. One man does all the work. The skim milk tank is galvanized iron, upstairs, and in fair condition. The

buttermilk is placed in barrels in the receiving room and taken away in cans by the farmers. The skim milk runs from the tank into the pipe through the end the building, and the ground under the pipe is in fair condition. Drilled well 136 feet deep; temperature 56. Condition of milk fairly good; test 3.60.

Palace Car, Yorkville Creamery, Yorkville, Kendall County, Ill.—This creamery is located near a railroad in Yorkville. It is a large two-story red painted building, outside is in fairly good condition. The driveways are made of cinders, are hard and in good condition. The yard slopes toward the river, good drainage and fairly clean. There is a receiving platform in a separate room lined with matched pine boards, walls and ceiling rather dirty. Wood floor rotten and full of holes but fairly clean. Can and scales, also valve in can, fairly clean. The galvanized iron skim milk tank is in one part of this building. Tank is in fair condition. The side of the building where pipes run through from skim milk tank rather oily and dirty. Receiving room three feet lower than receiving platform, just large enough so that one can walk around it, lined and ceiled with matched pine lumber, wood oily and dirty, needs painting. Wood floor is in fair condition. Pitcher pump in fair condition, rests on wooden platform directly over receiving vat. Receiving vat, wood old and fairly clean. Tin patched somewhat on the bottom, fairly clean. Separating room is a large room lined and ceiled with pine matched lumber, oily and somewhat dirty. There are four full windows in the room which give good light. Rough finished cement floor with concave drain in the center. Large skim milk vat near the separator from which the milk is pumped to a galvanized iron tank. Wood work on tank old and moldy. Tin very much worn off on bottom. Churn room four feet lower than separator room, lined with pine matched boards, moldy and dirty, needs painting. Cement floor in fairly good condition. Small cream vat, woodwork and tin in fairly good condition. This room is rather low, on the pit order. The churn is not used now, and if the room were used more it would be rather damp. Refrigerator is built into the ice house off this room. It is lined and ceiled with pine boards, which are somewhat damp and moldy. Wood floor is fairly dry. Ice is packed on top of refrigerator. Everything about this factory looks old and somewhat dilapidated; in addition to a new vat it should have a thorough coating of paint on the inside. Dug well, 16 feet deep; temperature of water 55 degrees; condition of milk reported to be fair, test 4.25.

Plattville Creamery, Kendall county, Ill.—It is a one story building with attic, painted brown, siding and shingles in fair condition; the building is old and is located on low, swampy ground; the driveway around the building and the ground in the yard generally is soft and full of mudholes; one place in particular in the angle of two parts of the building where the whey vat is located, and also where the pipe from the skim milk comes from the building, where the farmers fill their cans, the ground is low and marshy; this place is filled with rubbish, saturated with milk and is so soft that they have boards elevated two feet from the ground to walk on; these boards are also saturated with milk and dirt, and the whole place smells badly; the whey vat is an old churn in fair condition; the receiving platform is a separate room lined with rough boards, not whitewashed or painted; some milk stains on the ceiling and on the wall; the ceiling is only 6½ feet from the ground; the can is old and tin worn off on inside but clean; valve is clean, scales fair; the receiving room is lined with pine matched boards, dirty and burned looking and has never been painted or whitewashed; wooden floor on stringers four feet from the ground, small square-cut drain, 2½ inches by 3 inches, in the floor; fair condition, this is the only room used in the factory now, it has in it the receiving vat, which rests on the floor, wood old, the tin patched and much worn off; the pitcher pump, on upright is close to the vat and in fair condition; the separators, three old oil barrels and an upright engine, in very bad condition, oil and dirt being all over the machine, are in this room; this room looks old and dilapidated; the churn room is four feet below the receiving room and is lined with pine matched boards, painted a pea green; wood is rather moldy and dirty; wood floor on stringers in fair condition; three old cream vats, dirty and rusty, and a very old churn black with dirt and age; this room is damp, the wood moldy, and at the present time is not used. Elevated in the corner of this room is the galvanized iron skim milk

tank, in fair condition; an iron pipe ran from this tank through the wall and across the ground that was in such bad condition mentioned above; the tin milk troughs were old and battered and fairly clean; this factory is now used as a skimming station; the cream is hauled every day to the Nauausay Creamery. As a whole this creamery is old and very much dilapidated and the utensils are old and worn out; the man in charge did fairly well in regard to keeping the vats and cans clean; the milk cans used for hauling the cream from the other creamery are only in fair condition; the ground near the whey can, as spoken of above, should be dug out and filled in with cinders; drilled well 65 feet deep; temperature 50; condition of milk reported to be fair; test, 3.40.

Nauausay or Kendall Creamery, Kendall county, Ill.—It is a one story frame building, painted brown; the siding and shingles and general outside appearance is in fairly good condition; the yard is fairly clean, the ground slightly soft, and while there are no holes it is muddy in wet weather: the galvanized iron skim milk and whey tanks are located in a shed near the front door, they are elevated near the roof of the shed; the roof, sides and ground floor, as well as the tanks, are covered and saturated with sour milk; a pipe runs through the wall of this shed to the outside where the farmers fill their cans; the ground under this pipe on the outside is also saturated with milk; this whole thing looks badly and smells badly and is in poor condition; this creamery floor is located four feet below the surface of the ground, making a room about 14 feet high and 30x25; the room is well lighted with a good ventilating shaft; it is ceiled and lined with fine pine matched wainscoting lumber; the walls are in fair condition, the ceiling slightly black, but is dry. A new, smooth finished cement floor is in fine condition; the receiving vat is on the floor in the end of the room, wood in fair condition, tin is old and worn off on the bottom, but clean; the tin heater is in fair condition, hangs directly over the vat; also a porcelain lined pitcher pump, in good condition, with pulleys and vats surrounding the pump, hangs over the receiving vat; the two cream vats are elevated in the center of the floor near two windows that are kept open; those windows are close to the driveway, and the cream vats being on a level with the bottom of the windows it would seem that the dust would blow into the cream. The cream runs from separator into a tin can, which is yellow with age, rusty and tin very much worn off. It is then pumped by a pitcher pump in fair condition from this can into the cream vat. A long combination churn is close to the cream vat, in excellent condition. The receiving platform is a shelf in the end of the room, boarded up with pine matched wainscoting lumber; it was not painted or whitewashed, but was clean and in good condition, tin is worn off somewhat on the inside of the can but clean. Scales fair and valve fair. Refrigerator is entirely new and is made of pine matched lumber and is built across the entire end of the building; air space in wall lined with mineral wool; it is composed of two rooms, the buttermaker's room and a place to keep the butter; there is a good cement floor, well lighted and ventilated, and it is all dry and in first-class condition. This factory on the whole is in good condition, particularly on the inside. If it were painted on the inside, and if the shed containing the skim milk and whey was cleaned and painted, the factory would be in a very good condition. Drilled well 60 feet deep; temperature 54. Condition of milk reported to be fair; test, 4.

Oswego Creamery, Oswego, Kendall County, Ill.—This factory is located near Oswego. It is a frame building in good condition on the outside; is close to the Fox river branch of the C., B. & Q. railroad, a short distance from the Fox river. The surroundings are good, no buildings close to the factory; the yard is clean and free from rubbish. The receiving platform is a separate room, lined with matched pine boards in fairly good condition; paint was old, boards clean and free from milk stains; floor wood, in fair condition; square cut drain in floor, which provides a good drainage; one full-sized window and two doors afford good light and ventilation. Receiving room is lined with pine boards, the ceiling and walls are somewhat oily and dirty and need whitewashing or painting, wood floor in fair condition, two windows and door afford good light and side ventilation, no special ventilating;

shafts. Receiving vat, woodwork old but clean, tinwork old, patched but clean. This room is inclined to be slightly damp. Next is the churn room. This room is about five feet lower than receiving room, lined with pine boards, very damp and moldy, wood floor damp and wet. This room is in the nature of a pit rather than a room, it is so much lower than the other room and the windows are high, so that it is impossible for side ventilation to get to the floor. Cream vat rests upon the extension of the receiving room floor, which comes into the churn room. The churn is five feet below it. The woodwork on the cream vat is rather damp, tinwork fair; the vats are only in fair condition. The refrigerator is at the end of the churn room, on a level with the churn room floor; it is made of matched pine boards, wood floor, ceiling damp and rather moldy, would call it in rather poor condition. Water taken from drilled well, temperature 53. Condition of milk reported to be fair; test 4.40.

Bristol Creamery, Bristol, Kendall County, Ill.—This factory is located on the main line of the C., B. & Q. R. R., is a two-story frame building with basement. Building is painted yellow and in fairly good condition on the outside. The creamery is located in the first story, condensing machinery in the upper story. Surroundings fairly good, building is close to the railroad track and also an elevator; the ground in the yard is hard and free from mud holes, very little rubbish; receiving platform is a shelf at the end of receiving room, the wood floor is rather poor, can in good condition, scales good, valve fairly good, can platform fairly good. Receiving room is lined with pine boards, fair condition, needs painting or whitewashing, wood floor rests on stringers two feet from the ground; it is somewhat damp, much worn and free from holes. I would call it in fair condition. Three windows on one side give good light and fair side ventilation; no special ventilation. Receiving vat, the woodwork is fair and clean, tin somewhat worn off but clean, tin heater rests upon a hanging platform erected above receiving platform, is clean and in fair condition. Two porcelain lined pitcher pumps also rest over receiving vat, also a rotary pump rests over vat, pump in fair condition. I have noticed a new departure in regard to these pumps from any that I have seen in other factories. There is no leather valve in these pumps but instead there is a brass check valve. Instead of being in the pump the valve is put in the pipe some distance below the pump; in this way the pump can be easily cleaned; two Sharpless tube separators rest upon a wooden box foundation, in fair condition; the churn room is 4 feet lower than receiving room; is dark and gloomy; rather damp cement floor in good condition; walls are plastered; the ceiling is lined with matched pine boards; should have more side ventilation; there is one window which is in kind of an alcove where the light does not penetrate into the room; the cream vat is a small alcove room, the ceiling and one side of which are made of pine matched boards; the outer wall is plastered, is in fair condition but needs painting or whitewashing; cream vat rests on stringers two feet from the floor, with plank platform so that one can walk around cream vat; this place is built in the nature of a refrigerator; has coiled pipes, etc., also front doors which shut it off from the other room; the light in one window in front of the front doors is the only light that penetrates the refrigerator; cream vat, woodwork is inclined to be damp; tin in fairly good condition; refrigerator is in the corner of the churn room, made of pine matched boards, wood floor; coil of pipes in the center; woodwork is whole and in fair condition but inclined to be damp; the skim milk tank is close to the roof; it is made of tin, clean and in very good condition; there is good ventilation through the roof and also on the side; patent weigher rests on a platform on the outside of the building, enclosed with boards; this weigher is somewhat stained and slightly dirty; water taken from drilled well 70 feet deep; temperature 54; condition of milk reported to be good in summer; test 4.20.

Young's Yorkville Creamery, Yorkville, Kendall County, Ill.—This creamery is on the Fox river branch of the C., B. & Q. R. R. It is a brick building and was built for the purpose of a machine shop; the brick part contains the separator; a small wooden box lined with tin is used as a cream vat, in fair condition; in place of a refrigerator they have a water tank close to the engine; this tank is sunk into the floor so that the top projects about two feet

above the floor; the milk cans are placed in this water tank to cool them; part of the floor is wood and part cement, but the proprietor says they will tear up the wood floor and put in cement; the wood floor is in rather poor condition; cement fair; the receiving room is in a frame addition to the main building; and the floor is some four feet higher than the floor of the main building; it is lined and ceiled with pine matched boards, in fair condition as to cleanliness, but somewhat burned looking, owing to the lack of a direct ventilating shaft in the ceiling; the walls and ceiling need painting very badly; five windows give excellent light and good side ventilation; the floor is cement, broken in some places, but clean and in fairly good condition; under this floor is a cellar which is pumped full of water from an artesian well; the milk is cooled in this cellar in summer time; the water runs from cellar into cooling box in the main building; the receiving platform is a wooden shelf in the end of the receiving room; wood floor in rather poor condition; it is full of holes but is clean; can fairly good condition; scales fair and platform is covered with iron, in good condition; receiving vat, woodwork fair condition; tin patched and worn off in some places, but clean; this is simply a skimming station; they have no churn; cream is taken to the factory at Bristol; there is considerable milk shipped from this factory to Chicago. The cans returned from the city were in very bad condition, rusty and dirty on the outside and corroded with cream and dirt; a bad odor came from them. The man in charge stated that they requested the men to whom they shipped in Chicago to clean the cans before returning them; sometimes the cans would be kept for a week before being returned, and then they were in very bad condition; the men who receive the milk in Chicago, are G. H. Oaks, 436 West VanBuren street, H. M. Clark, 373 South Campbell avenue; water taken from and an artesian well (sulphur water); temperature 51; condition of milk reported to be fair; test 4.30.

Newark Creamery, Kendall County, Ill.—This factory is located in Newark, two miles east of Millington, and is conducted by John Chilirst; it is a one-story and garret frame building, divided into two rooms, the ceiling is about 15 feet high; it is newly lined with pine matched lumber, is clean and in good condition, the floor is wood, in good condition, the platform is also lined with Georgia pine matched lumber, can, scales and platform are all in good condition. The churn room is 20x20. On the receiving vat and cream vat the wood is clean and tin in good condition. This building is not painted outside; the wood is in fairly good condition; in fact, this can be said of the entire creamery, with the exception of the refrigerator, which is a hole partly under the ice house and partly under the creamery. They lift a trap in the creamery floor to descend. It is lined with plank and has a wood floor. The whole affair is dripping wet and in very bad condition. It is nothing more than a hole dug in the ground, without light or ventilation. The skim milk tank is outside and is made of galvanized iron. The ground under the tank smells badly; drilled well, depth unknown; temperature, 54 degrees; condition of milk reported to be fair; test, 3.60.

Freedom Creamery, Freedom, LaSalle County, Ill.—A small, one-story frame building, built of grooved matched lumber, not painted, and in fair condition. The ground is well covered with grass. Some weeds, driveway and yard hard, no mudholes, and in fair condition, excepting where the skimmed milk tank is located. This is a square wooden box on a platform of rough planks, elevated four feet from the ground, outside of the west side of the building. The box is soaked through with dirt and milk. The platform is in the same condition, and the ground under the platform is saturated with milk and smells badly. The inside is composed of the receiving room and boiler room. The receiving room is about 15 feet square and contains the receiving vat, cream vat, separator and engine. The vats are on the floor. Woodwork fairly clean, tin also in fair condition, except in cream vat it is slightly worn off. The steam jet suction pipe hangs over the cream vat, as well as a pail-shaped tin heater in fair condition. The room is lined with pine matched lumber, not painted or whitewashed; in fair condition. The floor is cement and is black with oil stains; otherwise it is fairly clean. The cream runs from the separator to the cream vat in a galvanized patent trough;

this trough is made of two parts; concave part for the milk to run through, and under this is another part where cold water runs through. This plan keeps cold water running under the cream all the time. It is clean and in good condition. The receiving platform is simply a few boards nailed together large enough to hold the can outside of the building in the driveway shed. The can is exposed to dust and dirt outside, yet it is fairly clean. Scales, fair; valve, fair. Tin can and spout are comparatively new. A rotary pump in fair condition pumps the skim milk from a small tin can that is rather old, tin rusty near the separator to the wooden tank outside, mentioned above. There is no churn room, churn or refrigerator in the factory, this being a skimming station. The cream is taken to Leland every day as soon as it is separated, where it is made into butter; drilled well, 120 feet deep; temperature, 48 degrees; condition of milk, fair; test, 4.

Troy Grove Creamery, Troy Grove, LaSalle County, Ill.—Frame building, painted dark brown, siding, matched grooved lumber, shingles all in fairly good condition. There are three full windows on each side with green window blinds on them. The receiving platform is a separate room running across the end of the building. It is lined with pine matched lumber, was painted at one time and is now badly in need of it. The building is full of cobwebs, dirt and dust; wood floor is in fair condition. There is no door on the milk can window, the can is old and rusty on the outside, tin somewhat worn off on the inside, valve very dirty, scales fair, tin trough old and battered, but fairly clean. The receiving room is about 15x20 feet. The receiving vat is elevated, wood is old, inclined to be moldy on one side, tin slightly worn off but clean; valve in the end of vat very dirty. The room is lined with pine matched lumber, not painted or whitewashed, but in fair condition. They have a separator here called the Reed machine, made by Moore & Harwood, Cedar Rapids, Iowa; it was in fair condition. Rough cement floor patched in many places, but still whole and not broken, with small drain in the center; it was fairly clean. The churn room is an alcove in the end of the building, 12 inches lower than the other room. It contains the churn and butter worker; it is not now in use. The churn is old and dirty, as well as the butter worker; both in bad condition. This place is lined same as the other room; cement floor; all in fair condition. There is no cream vat; curd cheese is now made here. They have no curing room, consequently do not dry the cheese. After the whey is entirely out of the curd they wrap it in paper in small packages and put it in pails in the ice box and sell it for wet curd cheese; they have no refrigerator, only an ordinary ice box in fair condition; they also sell sweet cream through the country; taking a great deal to LaSalle which is ten miles distant, hauling it by wagon. The firm owns the factory and also the one at Triumph; they claim that the creamery business is fast going out of existence in this part of the country; the Triumph one has been closed for eight months and they are trying to sell both creameries; this is a great grain and stock raising country and they claim that pays the farmers better than making milk; skim milk tank outside but is not now in use; all the skim milk is taken away from the separator in cans; drilled well 60 feet deep; temperature 50 degrees. Condition of milk, good; test 4.

Leland Creamery, LaSalle County, Ill.—This is a one-story brick building with a stone foundation; the creamery is located in the basement which is little better than a cellar; it is a room 30x20 feet; the walls are the common rough stone usually used in a foundation; they have never been painted or whitewashed and are covered with dirt, dust and cobwebs; overhead it is ceiled with pine boards, thoroughly saturated with dirt, oil, dust and cobwebs; the receiving vat is elevated to within 20 inches of the ceiling against the wall in one corner of the room; the cream vat is on the floor close to the receiving vat; on one side of the cream vat are four barrels used for butter-milk; on the other side of the cream vat are a lot of salt barrels and other refuse matter; the tin on the vat is old, worn and dirty. The woodwork is moldy; cream vat is dirty; the churn stands close to the cream vat and is old, woodwork poor condition, ironwork moldy and rusty; churn, poor condition; three feet from the churn is the refrigerator built of pine boards; cement floor lowered about two feet below the creamery floor; the woodwork is mouldy and dirty and covered with dust and cobwebs; floor is covered with water so they

have to put planks on the floor to walk on; the engine and pumps are in the other end of room; steam pipes leak, both in bad condition; separator rests on a broken wooden foundation; one of the worst floors I have ever seen was in the creamery; it was a wooden floor on stringers; the floor is black with dirt, full of holes, so that in walking over it one is liable to slip down; parts of the floor on being stepped on spring up and down under the feet. There was water under part of the floor and appearances would indicate that there was no drainage at all; on investigation it was found that a tile leads from the building into a field somewhere; this tile was stopped up; was informed that it had been stopped up for two days. There was no part of the floor that indicated that it had been cleaned lately; the stringers were rotten and the boards seemed to rest in the mud. The receiving can rested entirely outside of the building on two planks; an old, rusty tin spout carried the milk through a hole cut in the wall to the receiving vat just outside of this wall; this hole is open all the time, no gate to cover; dust and dirt would blow into the receiving vat at all times; there were a few boards over the can that might be meant for a shed; to say that this creamery smelled badly is too mild a term; after five minutes in the factory one felt like going into the open air; was informed that this was on account of the sewer being stopped up. Over the receiving vat was what they called a steam jet suction heater; the steam jet sucked the milk from the vat, then forced it through the pipe to the separator; these pipes are dusty and dirty. It occurred to me that the upstairs should be used for the creamery, that is, the first floor. Instead, there is a family living there who rent the rooms, and it would appear that this man is trying to make all that he can out of the property, renting the better part of the creamery and trying to run a creamery in the cellar. He said that he would put in a new floor and whitewash the ceiling, and that was all he would do; I do not know how his creamery can be conducted so as to make good butter, considering the condition it was in. Filthy is none too harsh a term to apply to the whole factory; drilled well 118 feet deep; temperature of water 51 degrees. Condition of milk received reported to be fair; test of new milk 3; churn test 3.74.

Northville Creamery, LaSalle County, Ill.—Frame building, old, outside very much weatherbeaten. The first story is used as a storeroom; the creamery is located in the basement; the walls are plastered, somewhat dirty and broken off in some places; the ceiling is lined with pine matched lumber, old, dirty and the boards are loose in some places. Cement floor in fair condition. There is no churn or cream vat. The cream is taken in cans to the creamery in Somonauk. The receiving tank is hung by iron bolts from the ceiling. The top of the vat is about 18 inches from the ceiling; tin worn off, holes patched, woodwork in fair condition. The receiving platform is part of a stairway leading down into the creamery. It is made of rough matched boards, sound and fairly clean. Side window and conditions which would seem that it was kept closed, as there is no dust or dirt clinging to the woodwork. The can is old and tin worn off, scales in fair condition. A rotary pump in fair condition pumps the skimmed milk upstairs to a room in the north end of the building. This room has a door leading into the yard. The farmers drive up to this door to get their skimmed milk. Here is found the best arrangement I have seen in regard to a skimmed milk tank. This room is large, whitewashed and has matched floor and is in a clean condition. On one side of the room is a galvanized iron tank for sweet skimmed milk. On the other side is a wooden tank for sour milk. The galvanized tank is in a good condition. Sour milk tank in a fair condition. An iron valve at the end of these tanks with a handle allows the milk to flow from the tank. The farmer to get this milk brings in his can and places it under the valve and fills the can. The floor is kept thoroughly cleaned and tight, so that no milk gets through the floor, which arrangement I think is better than the wooden tank outside, rubber hose, etc., which allows the milk to drain on the ground long after the farmer has gone. This factory is old and is now run as a skimming station; everything about the place indicates that one man tries to keep it clean. Drilled well 110 feet deep; temperature 54; milk reported, some very dirty; test 3.25.

Fountain or Earlville Creamery, Earlville, LaSalle county, Ill.—This creamery is located one mile north of Earlville, is a one-story and basement frame building. It is weatherbeaten and old and needs paint. The ground surrounding it is in fair condition, excepting where the farmers take the skim milk, where the ground is saturated with milk and smells badly. There is a barn close by and considerable rubbish in the rear and at the side of the building. Good grass plot and everything clean in front of building. Creamery is located in the basement. Brick walls, plastered. Matched pine boards for ceiling, old and in some places broken, all freshly whitewashed, whitewash scaling off. Wood floor, old and damp, stringers laid on cement, flat way, then wood floor on top of the stringers. This floor is loose and broken and the space between the stringers is full of water, so that when one walks across the floor the boards spring under one's feet and the water comes up between the cracks; receiving vat is elevated to within 15 inches of the ceiling, wood fair; tin very much worn off, patched on the bottom, whitewash is loose on ceiling above vat, cream vat on floor near separator, woodwork is fairly clean, tin much worn off, shaft, hanger and oilbox, also rusty pipes, hang over the cream vat, tin trough old and battered, but clean. Receiving platform is a shelf on the side of the building, wood floor fair, the can extends into a kind of shaft that runs up into the upper floor. This enclosure is lined and ceiled with matched boards, one side plastered, it is dirty, dusty and full of cobwebs. The milk can platform back of this is made of rough boards, covered by a rough board shed, it was old, dirty and in bad condition, the can is old and rusty on the outside, tin worn off, valve in can very dirty, scales fair. An old water tank is in the receiving room, woodwork moldy and rather dirty; where the cream is cooled in cans, cream carried from separator to churn in small milk cans. Churn room is ceiled with pine matched boards, rather old, walls plastered, all well whitewashed, wood floor in fair condition. The refrigerator is built in the corner of this room, on the north side of the building; it is made of brick with arched roof, well plastered and well whitewashed on the inside; good cement floor, dry and clean, with two-inch drain in the floor to sewer and a four-inch ventilating shaft through the roof; this refrigerator is dry, cool and clean. I could not help comparing it with other refrigerators that have ice and water tanks. There is a water tank built on top of the refrigerator and the water leaks through the bricks so that they discontinued the use of water entirely and now rely on the natural coolness of the vault; the man tells me that he has no trouble in keeping butter in the place; skim milk tank is a long vat lined with tin and in a separate room; tin is worn off, woodwork is fair; milk is pumped by rotary pump, in fair condition, through an iron pipe outside as fast as the farmers take it; there is no special ventilation; excepting the floor, the place is dry; drilled well 52 feet deep; temperature 54; condition of milk reported to be fair; test 4.

Sheridan Creamery, Sheridan, LaSalle County, Ill.—This is a one-story and attic frame building, painted red; the receiving platform is a shed or lean-to, made of rough boards, matched floor, not painted or whitewashed; there were some milk stains near the can, it is elevated about five feet from the ground; the receiving room is sunk in the ground about two feet; the room is 25x40, ceiling 12 feet high, lined with pine boards; ceiling is somewhat dirty; tiled floor in fair condition; the receiving vat old, tin somewhat worn off; old holes patched but clean; the churn room is three feet lower and is lined and ceiled the same as the receiving room, it was whitewashed last fall, whitewash falling off, tile floor in fair condition, an Ideal rotary pump, painted red and in good condition is used, this is something new as regards the manner of cleaning; one side of the pump is held by a thumb-screw, and a good turn of the wrench loosens this screw and the entire side of the pump is taken out; on other rotary pumps there are from four to six bolts; on the cream-vat the wood is old, moldy and tin worn off and rusty; the refrigerator is built in the corner of the churn room, of pine lumber, air space, in good condition; skim milk tank is a wooden vat in a separate room; the room is clean, but not whitewashed or painted, the tank is rather poor and smells badly; there is plenty of room in this factory, also light and ventilation, the building, vats and utensils are somewhat old; drilled well, 100 feet deep, temperature, 53; condition of milk reported to be fair, test 4.

Baker Creamery, Baker, LaSalle County, Ill.—Two-story frame building, siding matched grooved boards painted yellow, in fairly good condition; the ground surrounding the building is rather soft and in some places there are bad mud holes. The receiving platform is a separate room, lined and ceiled with pine matched boards painted a dark cream color; floor is wood, elevated from the ground about three feet; the room is about 8x5 feet; it is clean, dry and in good condition; the can, scale and valve are in fair condition; two windows and a door give good light; tin spout in fair condition. The receiving room is four feet lower; it is a large room about 30x30 feet, lined with fine pine matched wainscoting lumber; it is all painted a dark cream color, fairly clean and in good condition; the floor is made of square tile, rather uneven; no holes or broken tile; the whole floor is stained and black with oil and dirt; it is swept clean and but for the stains would look clean. The receiving vat is elevated four feet from the floor; wood is old, fairly clean; tin worn off on bottom but clean; the engine and separator in this room are in fair condition. The skim milk runs from the separator into a half barrel on the floor; this wooden barrel is in fair condition; it is then pumped by a rotary pump, in fair condition, to the skim milk vat in a separate room; this room is lined with pine matched boards painted a dark yellow; tight board floor in good condition; the skim milk vat is lined with tin; wood and tin are in fair condition. The farmers drive up to a door in this room, bring their cans in, open the valve in the vat and fill their cans in that way; this floor is cleaned up every day after they get through. I find this is a very much better way to take the skim milk than to run it through a pipe and then let it drip to the ground. A six-inch sewer pipe runs from this room into a field and there stops. The outlet is not sufficient as the sewerage backs up very often, producing a bad odor. The churn room is two feet lower and is lined and ceiled the same as the receiving room; painted dark yellow color; all in good condition; the floor is made of square tile, somewhat unevenly laid, but unlike the floor in the receiving room it is not stained, but clean, yet damp. There is no drainage for the floor; the water and all drainage runs to the corner of the room and is then pumped into the tile in the receiving room. The refrigerator is simply a square box built in the ice house, lined with pine matched boards; the ice is overhead and around the box; water leaks through, making the floor and sides damp and moldy. There is good light in the factory as well as two ventilating shafts from the ceiling to the roof; this makes the ceiling and walls dry and clean. With a cement floor and good drainage this factory would be in good condition. Drilled well 100 feet deep; temperature, 48. Condition of milk reported to be fair; test, 3.70.

Oakville Creamery, Washington County, Ill.—A large one-story frame building freshly painted a drab color. Exterior of the building is covered with ordinary weather-boards and is in excellent condition. The building is located in the edge of the town, in a vacant field away from other buildings. Ground level so that perfect side ventilation can be obtained. Yard is made principally of cinders, hard, no mud holes, and fairly clean; surroundings on the whole are good. All the creamery utensils are located in one room which is walled and ceiled with matched pine boards freshly painted a drab color, all in good condition. Five full sized windows, clean and in good condition, afford excellent light. There is no direct ventilation, but everything gives evidence of care being taken to get side ventilation. The floor is made of wood and divided into two sections, one section being three feet higher than the other. The floor clean but somewhat damp; shows evidence of being thoroughly scrubbed. At the place where the two sections of the floor come together is located a square-cut drain. This drain is lined with tin; also the perpendicular woodwork which divides the two sections is covered with tin. This place is fairly clean and shows evidence of scrubbing and care. The receiving weigh can is located upon the main floor near an ordinary door leading to two planks on the outside of the building. These planks are used for the purpose of receiving the milk cans from the patrons. The can is old and somewhat worn out but exceedingly clean; scales fair. A small receiving wood vat lined with tin is fastened to the floor so that the top of the vat comes even with the top of the floor. This vat is clean and in good condition. The milk is pumped from this vat to a wood, tin lined vat that rests on

horses directly over the first named vat. Woodwork of this vat is made of white wood lined with tin and is in excellent condition. This vat rests five feet from the floor on wood frame work made of ash; this woodwork is thoroughly scrubbed so that it is almost white. Two Sharpless and one De Laval separators rest on wood foundations, all in fairly good condition. Three narrow cream vats a short distance from these separators. These vats are the old-fashioned narrow type with six-inch water space on the sides and bottom; vats made of white wood. Woodwork clean and in good condition; tinwork fair. The churn floor is three feet lower than the receiving floor in the same room; is made of wood, somewhat damp but thoroughly clean. Two combination churns, which showed evidence of thorough scrubbing and cleaning, rest on this floor. Boiler and engine in separate room; both in fairly good condition. Refrigerator is made in the form of a large ice box and is located in an entirely separate room; it is lined with ash wood, ash floor, not whitewashed or painted, all in excellent condition. An ice box is located in the end of this refrigerator; the ice is put in from a door on the outside. Galvanized iron ventilators go from this box into the refrigerating part. These ventilators are in good condition. On the side of the building is a small addition built especially for the skim milk vat; it is well built of ordinary common siding painted a drab color; inside is lined with fine matched yellow pine, freshly painted. Two large windows, clean and in excellent condition, give good light. Wood floor, thoroughly clean and in good condition. Vat is made of white wood in good condition; tin also in good condition. This creamery on the whole is in very good condition. Exterior of the building shows that care has been taken to preserve the wood while the interior has wood floors; everything connected with the creamery very clean. The main criticism is the lack of direct ventilation. The ceiling shows some indication of sweating and the effects of constant contact with steam. Water is taken from a dug well $18\frac{1}{2}$ feet deep; temperature 59; drainage a square-cut tin lined drain which leads to a tile, tile leads to a creek a short distance from the building, all in good condition. Condition of milk is reported to be good. Test is 4 per cent.

O'Fallon Creamery, O'Fallon, St. Clair County, Ill.—A one-story frame building, ordinary weather board siding, painted a slate color, tin roof, exterior in fairly good condition. This building is situated on a side hill, yard clean, made principally of cinders. Creamery not near other buildings, good drainage to creek near by. First room lined with pine matched boards, ceiling somewhat moldy but fairly clean; three full sized windows which afford good light, floor wood, fairly clean. Receiving platform is a shelf affair made of matched pine boards located in end of room, platform fairly clean. Weigh can vat, tin worn off, fairly clean, valve somewhat dirty, scales fair; one end of the floor is about three feet higher than the other. Receiving vat located on this floor, wood work fair, tin fairly good. One standard tubular separator stands close to the cream vat; floor is divided into three parts, receiving vat being on the highest part, cream vat on the second highest, which is three feet lower. This floor is made of cement, in good condition. Cream vat is 12 inches from the floor, wood work only fair, tin good. Galvanized iron skim milk vat close to cream vat, vat fairly good condition. Combination churn rests on next section of the floor, which is 18 inches lower than the cream vat section, churn in fair condition. Floor made of cement, in rather dirty condition. Boiler in separate room next to this section of the floor; boiler is a small affair, not bricked up, in only fair condition. Engine is located in another room, is an old fashioned affair, placed on top of a boiler which is rather in poor condition. Refrigerator is located in this third room close to engine. It is made of wood, air space in the wall lined with mineral wool, the interior is ceiled and lined with matched pine boards not whitewashed or painted, somewhat damp; the floor is made of cement, in fair condition. Water taken from a dug well 25 feet deep, temperature 56. City water is also used, temperature 65. Drainage over floor to a square cut drain located where the second and third sections of the floor meet and then to tile into a creek about four rods distant; drainage in fairly good condition. Condition of milk reported to be good, test 4 per cent.

Belleville Creamery, Belleville, St. Clair County, Ill.—A one-story building located within the corporate limits of the city, exterior in good condition, is used principally for making ice cream in summer and peddling milk in the city of Belleville. The interior walls are plastered, ceiling made of matched pine boards, walls are ceiled and painted blue, in fair condition; cement floor, not broken, dry, but shows need of sweeping and a thorough scrubbing. No receiving or cream vat. Cream brought in in ordinary milk cans and poured from these cans into the churn. There are three full sized windows fairly clean which give fair light. This creamery on the whole is in fair condition but not used extensively for the making of butter. The floor could be kept much cleaner. The water is taken from a dug well 26 feet deep, temperature 54; water runs over floor to tile, and tile runs into city sewer, in fair condition. Combination churn in fair condition. Boiler and engine are in separate rooms, both in fair condition; test, 4 per cent.

Mascoutah Creamery, Mascoutah, St. Clair County, Ill.—This creamery is situated on a farm close to town, in a one-story frame building with frame addition, exterior rather weather beaten, wood work in fair condition, close to dwelling house and barn, practically in barn yard. They gather cream from the farmers and pay for it in the old fashioned way by gauge. No separator, no receiving vat, no weigh can. In the principal room is located a square box churn in fair condition; cream vat wood work fair, tin fair; room matched pine boards not painted or whitewashed, cobwebs in corner and on ceiling; wooden floor, one part of which is elevated about three feet higher than the other. The cream vat is located in this high part of the floor, the churn on the low part; wood work of the floor is whole but rather dirty and has the appearance of not being swept or scrubbed. The stove is six feet from the cream vat. Boiler and engine are located in separate rooms, both in fair condition. The milk is cooled in a separate room in the shed adjoining the main building; it is not walled or ceiled, no paint or whitewash; is used as a general wash room; milk is cooled in wooden water tanks, in only fair condition. This creamery on the whole is old and but a small affair. Milk and butter are sold principally in the town of Mascoutah. Water is taken from a dug well 25 feet deep, temperature 54; drainage is over the floor square cut drain to tile and from tile into creek, all in fairly good condition; condition of milk reported to be good; no oil test.

Covington Creamery, Washington county, Ill.—This creamery is located about five miles from Okawville, and is used as a skimming station, cream being taken to Okawville. It is one story frame building, siding is made of ordinary upright boards with battens painted a drab color, tin roof, exterior in fairly good condition, five full sized windows, clean and in good condition afford excellent light; factory is located on part of farm away from buildings, ground level, excellent chance for side ventilation, yard made principally of cinders, no mud holes, yard clean and in good condition; receiving platform an elevated shed built on the end of the building; the cans are received in this shed, which is lined with matched pine boards not painted or whitewashed, fairly clean, can fair condition, valves somewhat dirty, scales fair; one Sharpless separator on floor for foundation, fairly good condition; engine and boiler are in separate room, both fair condition, no churn or cream vat, wood floor in fair condition; there is one room 15x10, 10 feet high, lined with pine matched boards, fairly good condition, wood floor on piles three feet from surface of the ground; floor slanting to center where there is a square cut drain, drain in fair condition; this drain leads to tile at end of the room, tile leads to a creek, drainage on the whole in good condition; wood in receiving vat in good condition, tin very much worn and somewhat rusty on the inside, clean; skim milk vat rests near the receiving vat, wood work fairly clean, tin in good condition; tin heater on wood frame, all in good condition. A drilled well 100 feet deep, temperature of water, 50; condition of the milk reported to be fair, 4 per cent test. On the whole this creamery is in fairly good condition, there is no indication of dampness on ceiling or walls, there is no direct ventilation; everything indicates that care is taken to thoroughly air the creamery with side ventilation.

Addieville Creamery, Addieville, Washington county, Ill.—This creamery is used as a skimming station, the cream being taken to Okawville. It is an ordinary one story frame building, common weatherboards on the outside, painted white, tin roof; exterior of the building in good condition; building located in the edge of town, a dwelling house within 100 feet of the building, yard made partly of cinders, fairly clean; the house in front of building well built of ordinary common weatherboards painted white; one large room contains all the utensils for the creamery; this room is 30x18, it is walled and ceiled with fine matched yellow pine boards not whitewashed or painted, all in fairly good condition; wood floor made in two sections, the higher section is four feet from the ground, lower section two feet from the ground, made so the air passes under these floors; the floor is dry, woodwork on the whole fairly clean; receiving platform is a part of the higher floor partitioned from the main room by light wood partitions; this room is fairly clean, can fair, valve rather dirty, scales fair; an ordinary dwelling door is used where the milk cans are passed in from the patrons' wagons; when not in use this door is closed and locked; the receiving vat is built in the floor so that the top comes even with the floor, it is lined with tin, all in fair condition. Milk is pumped by an ordinary rotary pump in fair condition, to a small vat made of wood, in fair condition, tin somewhat worn off but clean; this vat rests on a frame, framework clean and in good condition. Three Sharpless separators on the floor for a foundation, all in fair condition; cream vat is an old fashioned affair, six-inch water space on the side and bottom, woodwork fairly good, tin fair; skimmilk vat made of wood rests at the end of this section of floor, so that the end of vat hangs over the second section, woodwork on this vat is in good condition, tin is fair. Just below the end of this vat the water drops over the end of this section of the floor into a tin lined drain that leads to a tile, thence to ditch. The boiler and engine are in separate rooms, both in fairly good condition; skim milk is taken by the patrons in their milk cans from tin lined vat on the floor; there is no churn. While there is no direct ventilation it is evident that care is taken of this creamery in the way of taking advantage of side ventilation and scrubbing the vats and floor; the water is taken from a dug well 38 feet deep, temperature 52; condition of milk reported to be fair, test, 4 per cent; there is no refrigerator connected with this creamery, milk is cooled in summer in water tanks; these tanks are made of wood and in fair condition.

New Minden Creamery, New Minden, Washington County, Ill.—A frame one-story building, common siding, tin roof; exterior in fair condition; the factory is located in the edge of town on a vacant lot away from other buildings; the ground is level, yard made of cinders; no mud holes, fairly clean; creamery utensils are all located in one room lined with fine matched yellow pine, not painted or whitewashed; somewhat burnt looking, indicating that proper care has not been taken to thoroughly ventilate the factory; there are five full-sized windows, clean, which give excellent light; two ventilating shafts on the side of the ceiling, closed with trap doors, apparently not much in use; wood floor made in two sections, first section three feet from the surface of the ground and second section is on the ground. This upper section is in fairly good condition; lower section the woodwork is whole and dry but rather dirty. The receiving vat is permanently fastened in the floor so the top of the vat comes on a level with the floor. This vat is located close to the end wall of the building. The tin has a yellowish tinge to it, very much worn off and very rusty looking. As a whole the vat is in poor condition. Milk was pumped by a rotary pump in fair condition, from this end vat to a second receiving vat rested on and about five feet from the floor; this rotary pump shaft and hanger was placed on a frame directly over the receiving vat that was located in the floor. Sometimes this pump is not used. The milk is sucked by the siphon process through a rubber pipe into the second receiving vat; the rubber pipe in fair condition. One Sharpless and one DeLaval separator on wood foundations, all in fair condition, rest on this floor 15 inches from the receiving vat. Galvanized iron tin lined heater in rather poor condition rested at the end and over the cream vat. Boiler and engine were in separate room in only fair condition. There is no special weigh can room. Weigh can was in the end and corner of this room. An

ordinary dwelling door was used for the purpose of passing the patrons' cans into the creamery. This door, when not in use, is kept closed and locked. Weigh cans in fair condition; valves, fair; scales, fair. On the outside were two planks placed without a covering for the purpose of receiving cans before being passed through this door. Square box churn rested on the lower section of this floor; churn in fairly good condition. Skim milk vat made of wood lined with tin close to the separator; all in fair condition. Milk was taken in cans from this vat by the patrons and carried to the wagons. Their refrigerator was a narrow hole-like room built in the corner of room on the lower section of floor. It is lined with ordinary boards covered with galvanized iron, not whitewashed or painted. Some cobwebs and dust on ceilings and side walls; condition only fair. Butter worker in separate room, lined with fine matched yellow pine; wood floor; all in fairly good condition. Condition of milk reported to be fair. Water from a dug well 25 feet deep; temperature 53. Box cut drain in floor where the two sections meet and runs to tile, tile runs to creek; all in fair condition; test, milk 4 per cent.

Nashville Creamery, Nashville, Washington County, Ill.—A one-story frame building, exterior made of white boards battered, painted light color; tin roof; all in fair condition. Located on the edge of town inside the corporate limits, on a side hill. Yard made of dirt; some weeds; only fair in regard to cleanliness. The creamery utensils are all located in one room. Walls and ceiling lined with ordinary pine boards, rather burnt and somewhat dirty looking; cobwebs hanging to the ceiling in several places. Five full sized windows afford good light. Wood floor made in two sections; the higher section is two feet from the surface of the ground; lower section rests on the ground. Floor dry; woodwork whole, but rather dirty. Square cut drain in the floor where the two sections meet. Receiving platform is a shelf in the end of the room, made of pine matched boards, six feet from the floor; only fairly clean. Can old, rusty on the inside; valve rather dirty; milk stains on scales, rather dirty. Receiving vat rests on post five feet from the floor; woodwork fair; tin somewhat worn off, fairly clean. Galvanized iron, tin lined heater rests on wooden horses at the side of the cream vat; it is in fair condition. Galvanized iron can rests on the floor and is used as a skim milk can; this is in fair condition; skim milk is drawn by an ordinary steam jet pump to the pipe outside, where the patrons take it away in their milk cans. Exterior of the building where this pipe is located is in fair condition. Cream vat 18 inches from the floor; wood fair; tin fair. Five feet from the receiving vat one Sharpless separator on brick foundation rests between receiving and cream vats; fair condition. A combination churn rests on the lower section of this floor; fair condition. Wood on the lower section of this floor is in rather dirty condition. A galvanized iron skim milk tank (used as a second skim milk tank) rests on horses in the side of the room; this is in fair condition. Refrigerator is built in the ice house which is located in the rear of the room; is lined with pine matched boards whitewashed. Woodwork is dry and in good condition. Engine and boiler are in separate room; both fair condition. Water from a dug well 30 feet deep; temperature 56. Condition of milk reported to be good; test, 4.30.

Starr Creamery Company, Millstadt, St. Clair County, Ill.—A one-story frame building exterior lined with galvanized tin, tin roof, all in fairly good condition. Factory situated on corner lot almost in center of the village. Yard made of cinders, ground level, no mud holes, clean; one room contains all the utensils for the creamery, a room 40x20, 12 feet high, walls and ceiling lined with yellow pine matched boards. Two ventilating shafts in the center of room afford good ventilation; ceiling and walls dry though not painted or whitewashed, all in excellent condition; six full size windows, clean and in good condition, give excellent light. No receiving platform; cans are passed in through an ordinary dwelling door; when not in use this door is kept closed and locked. The floor is made in three sections: the highest section is four and one-quarter feet from the ground, under which is a cellar; wood floor, dry and in fairly good condition. No regular weigh can; patrons' cans are brought in on this floor and each can is weighed on the scales; scales in fairly good condition. Receiving vat is on the first section of the floor, is of

wood painted yellow, good condition. Tin work somewhat old and tarnished but clean. At the end of the receiving vat and hanging directly over the second section of the floor is a galvanized iron tin-lined heater in fairly good condition. The second section of the floor, three feet lower, contains the cream-vat which is made of white wood, not painted but clean; tin work also clean; vat in good condition. Two Sharpless separators on cement foundation rest close to the cream-vat, both machines in fairly good condition. On the other side of the separators and close to them is a wood tin-lined skim milk vat. Vat rests on a wooden frame, all thoroughly scrubbed clean and in good condition. While the separators are close to the cream-vat and skim milk vat there is no indication of oil or dirt on either, they show care is taken to scrub every day. Wooden table close to receiving-vat is for the purpose of forming the butter into brick prints; this table is elevated on wooden frame all of which is thoroughly scrubbed clean and in good condition. This second section of floor is made of cement, in fairly good condition. The churn is located on the third section of the floor. This floor is made of cement, and where it joins the second section is a concave drain; the water passes over the other section and falls into this drain; the lower floor is slanting from the other end of the room to this drain. This floor, as well as the drain, is in fairly good condition. Square box churn with butter worker close to it, all in fairly good condition. Refrigerator is a large refrigerating box located in the corner of the room on the churn section; it is made of fine pine matched boards stained cherry color on the outside; ice box is on one side, interior lined with matched pine boards somewhat damp; cement floor is in fair condition. The engine and boiler are in a large roomy separate addition to the main building; it is clean; boiler is bricked up, both engine and boiler in good condition. Buttermilk tank is an ordinary galvanized iron tank which rests in the side of the churn floor; buttermilk and skim milk are taken away from the creamery by the patrons in ordinary milk cans; sewerage runs into this concave drain into a tile in side of room, then into a cistern on the outside of the building; this sewerage is pumped from the cistern twice a week and carted away, cistern in fairly good condition; water is from a dug well 25 feet deep, temperature 58; condition of milk reported good; test 4.20 per cent.

Venedy Creamery, Venedy, Washington County, Ill.—This is a skim milk station; a one-story frame building, common weatherboards on the outside, tin roof, building painted a drab color, exterior all in good condition, factory located on the edge of town, away from other buildings, on a side hill, yard fairly clean, surroundings on the whole all fairly good. One large room 45x18, holds all the creamery utensils, six full sized windows in good condition afford excellent light, walls and ceiling lined with yellow pine matched boards, not painted or whitewashed, and has a scaldy appearance; no direct ventilation and looks as though the side ventilation had not been looked after; while the woodwork is dry, it shows that it has been scalded considerably with steam and hot water. Floor is made in two sections, upper section three feet from the ground, lower section 12 inches from the ground. Receiving-vat is built in the floor so that top of vat comes even with top of floor, is lined with tin, in fair condition. Milk is pumped from this vat to the second receiving-vat, which rests on horses, five feet from the floor, woodwork in fair condition, tin somewhat worn off but clean. A sanitary pump in good condition rests directly over receiving-vat that is located in the floor, there is no receiving weigh can. The milk is passed from the cans of the patrons through an ordinary dwelling door at side of building; when not in use this door is kept closed and locked; can is fair, valves fairly good, scales fair. Two Sharpless separators rest on floor for foundations, both in fairly good condition. Galvanized tin lined heater on wood frame, frame painted drab color, all clean and in good condition. Skim milk vat rests on the floor close to the separators, made of white wood lined with tin, all clean and in good condition. There is no churn or cream vat in this creamery. Shaft hanger and oil cup rest directly over this skim milk vat, boiler and engine are in separate room, both in good condition. Water is taken from a

dug well 18 feet deep, temperature 60. Square cut drain in the lower floor, drain is lined with tin; drain leads into tile and tile leads into a creek a few rods distant, all in fairly good condition. Condition of milk reported to be good; test, 4 per cent.

Plum Hill Creamery, Plum Hill, Washington county, Ill.—This is a skimming station; a one-story frame building painted a drab color, tin roof, exterior all in excellent condition. All the creamery utensils are located in one room. This room is lined with fine yellow pine matched boards, all dry and in excellent condition. Floor made of cement, in excellent condition. Large square depression at side of room used for the purpose of receiving all the water and sewage; at the corner of this depression is a four-inch tile which leads directly into the sewer; this sewer extends to a creek nearby; drainage all in good condition. Three full sized windows, all clean and in good condition, give excellent light. Receiving platform is a shelf affair, made of pine matched boards, clean and thoroughly scrubbed. Can fair, valves clean and in good condition, scales fair. Receiving-vat elevated on horses five feet from the floor; vat is made of white wood lined with tin; wood good condition, tin somewhat worn off but clean. Skim milk vat made of white wood rests on floor under receiving-vat; woodwork clean and in good condition. One Sharpless separator on cement foundation in good condition. Galvanized iron tin-lined heater on wood frame, in good condition. This wood frame is made of cypress and is very clean and in first-class condition. No churn, no cream vat and no refrigerator. Milk is cooled in summer in water tanks. This creamery on the whole is in excellent condition, both exterior and interior, and shows thorough care in regard to cleanliness. There is no direct ventilation. Boiler and engine are in separate room, both in good condition. Water is taken from a dug well 22 feet deep; temperature 60. Condition of milk reported to be good. Test is 4 per cent.

Millstadt Creamery, Millstadt, St. Clair county, Ill.—A one-story frame building, ordinary weather boards painted yellow, tin roof, all in fairly good condition. Ground slopes from the front part of the building to the rear. Located on the edge of the town away from other buildings. Yard is made of cinders; free from weeds and in clean condition. The interior consists of two rooms; first, 50x25 feet, 12 feet high. Walled and ceiled with pine matched boards painted a yellow color; all clean and in good condition. Five full-sized windows, clean and in good condition, give excellent light. There is no receiving platform; cans are passed in through an ordinary dwelling door on to the main floor; when not in use this door is closed and locked. There is no weigh can; patrons' milk cans are placed on the scales and weighed separately; scales in good condition. A wood floor is built in three sections; the first section contains the scales and receiving vat; second section contains the separators, and the third section contains the ice machine plant. Receiving vat is 12 inches from the floor; made of white wood lined with tin; the wood is thoroughly scrubbed and in excellent condition; tin somewhat worn off but clean. Galvanized iron lined tin heater is fastened to the end of this receiving vat; this heater is in fairly good condition. Three Sharpless separators on wood foundation, in fair condition, rest on the second floor below the receiving vat. Wood, tin lined, skim milk vat resting on wooden frame work stands near the separators; wood work in this vat is painted and is clean and in good condition; tin work fair; third section of the floor contains the ice machine, and from this floor one can go to the boiler room, which is a separate floor entered by a large sliding door; the boiler, which is bricked up, and the engine are located in this room, which is floored with ordinary brick tile and is somewhat dirty; soot and dirt being brought in on the feet of the men who work in the factory; the two upper sections of the floor show evidence of thorough scrubbing; clean and in good condition; the lower section, while woodwork is dry and whole, is rather dirty, the dirt mostly coming from the boiler room. A square cut drain is located on the lower floor directly under the end of the second section; this drain is lined with tin; the tin runs up behind the matched woodwork which lines the second section of the floor; the bottom of this woodwork is moldy and decayed, and in rather poor condition; tin should be brought up on the outside of the woodwork running full length of the wall. Ice machine on this floor in fair condition. Two ventilating shafts in

the center of the ceiling afford good direct ventilation. To the rear of this room is located the cream and churn room; this room is in an addition made of brick; it is ceiled and walled with yellow pine matched boards; all dry and in good condition. Cold storage pipes run around this room and it is arranged so it can be used as a cold storage room. Cream vat made of white wood, clean and in good condition, rests upon wooden frame work five feet from the floor of this room; also a square box churn and butter worker. A cement floor, clean but with a depression for a drain is in center of the floor; a mistake was made in this floor in not giving it fall enough to the drain which is located in the end of the room, consequently the water is left on the floor and must be swept off with a broom in order to thoroughly clean the floor. Refrigerator is made with matched pine boards; air space lined with ordinary thick paper; located in the end of this cold storage room; it is walled and ceiled with yellow pine; ceiling somewhat moldy; wood floor on cement drain but somewhat dirty. This creamery on the whole shows that care is used on the part of the man who operates it to keep things clean and in entirely good condition. Water is taken from a dug well 25 feet deep; temperature 60. Condition of milk reported to be good; test, 4.30.

REPORT OF INSPECTIONS.

To Hon. Alfred H. Jones, State Food Commissioner, Chicago, Ill. :

DEAR SIR—I herewith submit my report as inspector for the year ending Dec. 31, 1904:

During the year I have reported every morning at the office to attend to the special complaints before starting out to do general inspection. There were several hundreds of these complaints. I assisted in taking 1,129 samples for analysis, and have made 5,025 inspections. Chicago being a large field to cover, I necessarily devoted most all of my time to it, inspecting not only grocery stores, but drug stores, candy stores, ice cream parlors, ice cream factories, baking powder factories, soda fountains, milk cans on platforms of the different railroads, milk depots and dairies, milk cans on distributing wagons on the street, fish and meat markets, special butter stores and renovated butter factories, restaurants, fruit stands and fruit peddlers' wagons on the street, and I had to frequently order decayed fruit to be thrown into the garbage boxes from some of these wagons and stands. In connection with the work of investigating those several hundred special complaints Inspector F. L. Hubbard assisted me in most of the work.

Here are some of the complaints we investigated:

Complaint of roaming peddler, named Harry James, who was working for J. H. Davis, proprietor of the Michigan Butter company, 274 East 31st street, Chicago. He was caught selling oleomargarine for butter to Mrs. L. Curtis, at her residence, 230 Ashland boulevard. State Inspector F. L. Hubbard, and Hugh D. Cameron of the Internal Revenue Department, and myself, were in this lady's house when Harry James sold the oleomargarine for butter. He delivered 20 pounds in one-pound packages, not stamped "oleomargarine." His wagon was marked "butter and eggs." I took one of those packages to the State analyst, who found it to be oleomargarine, and Hugh Cameron took the other packages to the revenue department. Mrs. L. Curtis and Hugh Cameron and I were witnesses against Harry James before the United States commissioner. He was held in bonds pending trial. This case came up before Judge Humphrey in the United States court. J. H. Davis and Harry James were fined \$125.00 each and the cost of court. Now the Michigan Butter company has a huge sign over its door reading, "We do not sell oleomargarine in any shape or form."

Another complaint of J. H. Davis selling renovated butter for creamery butter. Inspector J. C. Eagleton and myself went to his store and bought two one-pound packages of butter. They were marked, "Highest grade Cloverdale Creamery from our own churns." We brought those two pounds to the State analyst, who found it to be renovated butter.

Credit was given to the State inspectors that those two fraudulent dealers were brought to justice.

Complaint from a lady who got sick from eating candy that she bought in a candy store on State street. F. L. Hubbard and I inspected the store and bought a box of candy, the same as that which made the lady sick. State analyst found it to be full of worms.

Complaint from Lake Forest, Ill., where milk dealers were using formaldehyde to preserve their milk. F. L. Hubbard and I went there and took samples of milk and cream from those dealers and brought them to the State analyst, who found the cream to contain formaldehyde.

Complaint of the sanitary conditions of soda fountains in the Ghetto district in Chicago. F. L. Hubbard and myself inspected them, and found some in very bad condition. The most of these fountains were out on the sidewalk. We took samples of syrups from most all of them and ordered the proprietors to keep the soda fountains clean.

Complaints of watered milk shipped on Sunday from Lamont, Ill., to Chicago. A farmer had said he put water in the milk when the inspectors were not around. I went Sunday, Nov. 13, 1904, and got samples of milk from that same shipper's cans. State analyst found one of those cans contained water.

Complaint from Chicago Heights where the dealers sold a low grade of milk. C. E. Tragardh and I went to Chicago Heights and got samples of milk from those dealers one morning about 5:00 o'clock. One sample was found by the State analyst to be below grade.

There are plenty more of these same complaints which were investigated but they are too numerous to mention.

I have taken all the samples of milk that were taken in Chicago, and inspected the sanitary condition of milk cans in milk depots and dairies, milk cans on railroad platforms and on distributing wagons on the streets. The following are some of the cities and towns I have visited outside of Chicago: Highland Park, Chicago Heights, Barrington, Willow Springs, Wheaton, Waukegan, Winnetka, Dundee, Riverside, Springfield, Maywood, Evanston, Elgin, Batavia and Summit.

During the year I have assisted in bringing two hundred cases against dealers for the adulteration of different articles of food which I found upon the market, and those who did not comply with the label laws. Many of the dealers asked the court to continue their cases several times to give them an opportunity to look up the manufacturers of these articles to see if they would be responsible. Some of these cases are still pending.

The majority of the retail dealers recognize the benefits they derive from the State Food Commission in its active enforcement of the present food laws of the State.

In order to enforce the food laws successfully and to stop the sale of adulterated or falsely labeled goods, it is necessary that inspectors should cover the entire State several times a year and keep in close touch with all the dealers. With only six inspectors this has been impossible; but if the legislature passes the proposed revision of the State Food Laws and gives the increase of inspectors the commission has asked for, with a division of the State into districts, this can be accomplished.

The work of the Food Commissioner should be vigorously pushed until the spurious foods, etc., are driven from the markets and dairies of Illinois. The food commissioners of the several states should agitate the subject of "pure foods" in conventions, farmers' institutes and other meetings until every state in the Union has a uniform pure food law.

Respectfully submitted,

FRANK HOEY, *Inspector.*

Hon. Alfred H. Jones, State Food Commissioner.

DEAR SIR:—Herewith is respectfully submitted report of work performed by me as food inspector for the year 1904.

During the year I have visited Joe Daviess, Stephenson, Carroll, Boone, Winnebago, McHenry, Kane, Ogle, DeKalb, Rock Island, Henry and Bureau counties, and also with Mr. Hoey, done some inspecting in Cook county.

As I have been connected with the commission, as inspector, ever since its inception and during that time mostly been detailed to work in the northern counties of the State, it is with great pleasure I find myself able to report that conditions in the manufacture and sale of food products have materially changed for the better throughout this section and I believe that, to a great extent, this has been accomplished through the hearty support both of the honest manufacturers and retailers to the enforcement of our State food laws.

Only a couple of years ago the market was flooded with adulterated food products, but today I find that most of those adulterated and spurious goods are driven out of the market.

As a consequence of the food laws the retailer, realizing that he is held responsible for products sold, as a rule, is careful in purchasing his stock, and in most cases, insists upon a written guarantee from the manufacturer and wholesale dealer, and in so doing protects not only himself and his customer, but at the same time renders valuable assistance to the commission.

Knowing our limited facilities in the laboratory, with only two analysts, I have endeavored to collect as large a variety of samples from different manufacturers as possible, avoiding to take same brand of samples in one locality, and in so doing have covered the field of inspection as thoroughly as possible without giving the chemists unnecessary work in analyzing duplicate samples from the same manufacturers.

As to vinegar and the sale thereof, I have found that a good many of our dealers in this product are not well informed as to the law and the rulings of the commission, this especially being the case in regard to colored distilled vinegar, most of the retailers selling this article without labeling its contents. I have not brought every case of this kind to your knowledge, but instead informed the retailer, that he thereafter must, when selling colored distilled vinegar, properly label vessel wherein dispensed "Colored Distilled Vinegar," as ruled by the commission, and in every case had the assurance from the retailer that hereafter he would comply with this ruling.

The sanitary conditions in the stores of different kinds that I have inspected have, as a rule, been good, though in some cases I have

found that articles like crackers, cheese, dried fruits, meats, etc., quite often are left uncovered, thereby allowing dirt and filth to settle on such articles.

Whenever I have found such conditions I have invariably instructed the proprietor to see to it that necessary sanitary changes be made.

When visiting the different places I have distributed our annual report with the food laws amongst the dealers and given all information as to the enforcement of the laws, thereby keeping up the educational work the commission has performed ever since the State food laws went into effect.

Respectfully yours,

C. E. TRAGARDH,
Inspector.

Rockford, Dec. 30th, 1904.

To Hon. Alfred H. Jones, State Food Commissioner, Chicago, Ill.

DEAR SIR—At the close of the year's work as an inspector in the State Food Commission, I would respectfully report that during the present year, I have pursuant to law, inspected both in the larger cities in the State, and some of the smaller cities and villages, and I find retail dealers in groceries and all kinds of food products very much interested in the food laws, and almost without exception in favor of the enforcement thereof, however, the laws, as yet, are not so generally understood as could be desired.

In the central and southern portion of the State, as well as along the eastern and western borders, dealers purchase a great amount of their stock outside of the State of Illinois, and in many instances they place goods on the market which they bought in good faith, and yet which the selling, offering for sale, or having in possession with intent to sell, is a violation of law, such as not being properly labeled or which are adulterated with some inferior article, or which may, in fact, contain articles which are not only inferior, but are positively harmful, as pepper containing pepper shells, cocoanut shell, olive stones and even sand and dirt.

Extracts are a common source of violation and with other food products their true merits cannot be determined save by a chemical analysis.

One of the most frequently violated provisions of the food laws is by the sale of colored distilled vinegar for cider or orchard vinegar, most commonly called "cider vinegar." In this retail dealers are sometimes careless in examining the stenciling on the barrels, as they would discover that instead of "Pure Cider Vinegar," or "Cider Vinegar," as the large stencils on the head of the barrel indicates, there are smaller stencils around the edge which tell the truth that the barrel contains colored distilled vinegar.

Again, the merchant is informed that the vinegar which he buys will conform to the State food laws, and so far as the wholesaler or jobber is concerned does comply by having the barrel labeled to comply with the law, but when the sale by retail is made the vinegar is put in bottles, jugs and cans by the retailer and is not labeled by him and he is the violator of the law.

Some dealers without the State sell the colored distilled vinegar to merchants in Illinois for "Pure Cider Vinegar," bill it as "Pure Cider Vinegar," and when their attention is called to the fact that a chemical analysis shows it not to be cider vinegar but colored distilled vinegar, still insist that it is pure cider vinegar.

These conditions as to cider vinegar exist in the apple country within our State, as well as in the large cities and the portions of the State producing a small amount of apples. In a county having now bearing commercial orchards of from 1,500 to 2,000 acres, it is a fact that at this time a very small per cent of the vinegar put on the market is pure cider vinegar. This is true because, as stated by an orchard owner, that they could not make and sell cider vinegar at prices in competition with so-called "cider vinegar," as it would have to be sold at a loss.

It seems that with other food stuffs as well as vinegar the surest test, as to the purity of the foods and the best guide for the merchants, is the price he has to pay for an article, and if it be offered at a price below the reasonable price for such article, even though the wholesaler or jobber offer a written guarantee, it cannot always be relied on.

The treatment of grocers and other dealers in food products is uniformly courteous and genteel, and the keeping of goods generally is in a very cleanly manner, and while I find the condition above stated, it is but proper to report that, as an inspector, I have taken samples only when they looked doubtful, or when I had no other means of finding out, and of the whole number of samples taken more than 75 per cent complied with the law, being either pure or properly labeled.

I have, with Inspector Frank Hoey and C. E. Tragardh, taken some samples of dairy products and found milk taken in Chicago to be in good condition and complied with the law as to "butter fat;" and with Mr. Hoey also took some samples of butter—one in particular being on complaint by some other parties which proved to be "process butter," and not properly labeled.

Respectfully submitted,

J. C. EAGLETON,

Inspector.

CHICAGO, ILL., Dec. 31, 1904.

To Hon. Alfred H. Jones, State Food Commissioner, Chicago, Ill.

DEAR SIR—Following is a report of my work as State Food Inspector for the year ending December 31, 1904.

During the year I have taken 800 samples for analysis and have made nearly 4,000 inspections. Most of this work has been done with Inspector Frank Hoey, as the State requires a witness other than the purchaser. Chicago being a wide field to cover, we have devoted most of our time and effort to it and the surrounding towns of Cook county.

More important, however, than even the work of general inspection and instruction, has been the investigation of special complaint cases. Many of these necessitate the waiting for hours in the homes where the delivery is to be made; often requiring me to leave my house before 6:00 o'clock in the morning in order to be in one of the outlying districts before 8:00 o'clock and safely domiciled on the premises before the arrival of the peddler; there, arrayed in work apron and engaged in some housewifely preparations, in order to allay any suspicions on the part of the peddler, I secure all necessary information and then make the purchase, ostensibly for the mistress of the house, but in reality to furnish a strong case for the State in the prosecution of these dishonest wagon merchants. In these cases the woman making the complaint, can be prevailed upon to act as witness. Again, in the securing of witnesses, as in the case of Lessares Brothers, against whom complaint had been made of selling candy filled with worms and other disgusting substances; Mr. Hoey and myself went to the store, made a purchase which proved to be in as bad condition as the box bought by the young woman making the complaint. But our further progress was barred by the dread of "going to court" of our star witnesses. The constables reported their inability to find anyone at home at whatever hour they made the attempt. The doors were securely barred against the approach of any masculine individual. Armed with the dreadful paper, I went. Repeated rings at the bell finally brought a furtive peep at the side of the window curtain and the exclamation "Oh, its only a woman," and soon I was inside, had read the subpoena and secured their attendance at court.

Among these special complaint cases, this one of the wormy candy was perhaps the most flagrant, but there were also complaints of

poisoning from eating goods put up in blackened and corroded tin—Tryabita, where dampness had caused the gaudy coloring matter on the pictured paste-board to soak into the interior and mix with the food, incidentally showing by contrast the merits of the Inner Seal package; the special investigation of a baking powder factory where the product—of a most deleterious nature—was sold at five cents a pound can, also the milk and cream supply, as where complaints of the use of formaldehyde came from Lake Forest and were substantiated by the chemical analysis, special complaint of the use of preservatives in milk and cream at the factory of Oatman Brothers at Dundee, and of the unclean condition of soda fountains in all parts of the city and nearby towns. All these cases were investigated by Mr. Hoey and myself, and careful attention given during the heat of the summer to the condition of fruit stores and street fruit stands, and much decaying fruit and vegetables condemned. Of the soda fountains, those in drug stores were almost universally clean and of the latest improved kind.

A most interesting part of this work was the investigation of the soda fountains in the Ghetto district. Here we found the most squalid conditions prevailing. Small fountains—dirt begrimed within and without, placed on the sidewalks, open to the deposits of dust from every passing gust of wind—presided over by the dark-eyed sons and daughters of Italy and Greece, many of whom spoke no English. The cans were rusty tin ones and in nearly every case the syrups used proved to be both artificial and colored, and the results justified Mr. Patterson's order of a special raid upon them.

We have also been vigilant in our pursuits of the oleomargarine and process butter offenders. It is unusual to have a grocer confess that he colors his vinegar himself but we found one who admitted it in Wheaton. However the fear of the visit of the unknown inspector is compelling the very general use of the required label on colored distilled vinegar.

During the year I have assisted in the prosecution of nearly 200 cases. This has required a great expenditure of time and effort in looking up evidence and attendance at court. In the majority of these cases the defense make use of every possible excuse for delay, and the fruitless journeys to court, and hours of waiting, before the cases are finally brought to trial, makes sad inroads upon the time of every member of this commission. Every case, won for the State, represents much more work than the general public can conceive of, and the earnest painstaking efforts of the heads of the commission in this branch of the work has never been fully understood.

Each year the work grows in interest and in importance, and we who are actively engaged in it, feel a just pride in the great improvement in food products which is the direct result of the efforts of this commission.

During the year I have visited the following named towns in addition to the work in every part of this great city: Highland Park, Evanston, Winetka, Lake Forest, Elgin, Dundee, Wheaton, Chicago Heights, East St. Louis, Decatur, Riverside, Barrington, Maywood and Springfield.

The field is too great to be covered by the present force, be it ever so active and enthusiastic, and we hope for the addition of other inspectors and an increased appropriation; this, together with the passage of a uniform food law, is necessary in the interests of the people whom it is the purpose of this commission to protect.

Respectfully submitted,

FRANK L. HUBBARD,

Inspector.

REPORT OF STATE ANALYST.

Hon. Alfred H. Jones, Illinois Food Commissioner,

DEAR SIR—I herewith submit my report as State Analyst for the year 1904.

One thousand seven and eighteen samples have been analyzed, of which 1,152, or 67 per cent, were pure and 566, or 33 per cent adulterated.

We have examined more samples this year than in any previous year. In 1900, 712 samples were examined; in 1901, 980; in 1902, 924; in 1903, 1,446; this year, as above stated, 1,718. The gradual increase in number is due in large measure to increased efficiency which should be expected. The number of samples analyzed, however, does not convey as true an idea of the chemical work as a survey of the tables of analyses included as a part of this report. These tables and those given in previous reports should be consulted by the grocer and by the consumer in purchasing food stuffs.

While most of the common articles of food have been inspected and analyzed this year, particular attention has been given to baking powders, cocoas and chocolates, prepared cereal products, milk, cream and condensed milk, jellies, flavoring extracts, spices and vinegars. Some articles of food as milk chocolate, breakfast foods, mace, nutmeg and mincemeat had never before been inspected.

Attention is particularly directed to a table showing the percentage of adulteration as found in the past five years or since the Illinois Food Commission was established.

In the following table is a summary of the work of the year, showing the percentages of purity and adulteration in each food stuff.

RÉSUMÉ.

ARTICLES.	No. examined.	No. pure.	No. adulterated.	Percentage pure.	Percentage adulterated.	Remarks.
Allspice.....	63	60	3	96	5	Ruling violated.....
Baking powder.....	69	0	69		100	
Butter.....	7	6	1	86	14	Complaint cases.....
Candy.....	2		2			
Cinnamon.....	68	63	5	91	9	
Cloves.....	85	62	23	73	27	
Condensed milk.....	22	12	10	54.5	45.5	Bulk and canned.....
Coca Cola.....	5	5				
Cocoa and chocolate.....	64	52	12	81	19	including sweet chocolate.....
Cream.....	21	18	3	86	14	
Cream of Tartar.....	23	22	1	96	4	
Flavoring extracts, miscellaneous.....	8	5	3	63	37	
Flour—buckwheat.....	1					
Ginger.....	57	55	2	96.5	3.5	Not examined for exhausted ginger.....
Honey.....	9	9	0	100	0	
Jellies and jams.....	79	27	52	34	66	
Lemon extract.....	147	61	86	41.5	58.5	
Mace.....	12	0	12	0	100	
Milk.....	302	243	59	80.5	19.5	
Milk chocolate.....	7	7	0	100	0	
Mince meat.....	4	1	3	25	75	
Miscellaneous.....	22	16	6	73	27	
Mustard.....	56	49	7	84.5	15.5	
Nutmeg.....	6	6	0	100	0	
Olives oil.....	13	13	0	100	0	
Pepper—black.....	94	61	33	65	35	
Pepper—white.....	41	31	10	76	24	
Pepper—red.....	40	37	3	92.5	7.5	
Prepared cereal foods.....	13	13	0			
Salad oil.....	2	2	0	100	0	
Syrups.....	21	6	15	29	71	Includes sorghum, maple and molasses.....
Soda water syrups.....	45	13	32	29	71	
Sugar colored.....	3	1	2	71.5	28.5	
Vanilla extract.....	126	90	36	71.5	28.5	
Vinegar.....	179	108	71	60	40	
Total.....	1,718	1,152	566	67	33	

MILK.

Most of the samples of milk taken this year were secured on the train platforms. That is where the milk is received in the city before it reaches the dealer. The percentage of adulteration recorded is therefore on the milk as shipped into the city—farmers' milk, before the dealer has a chance to adulterate it. The percentage of adulteration on the Chicago retail market is undoubtedly higher. Standard milk in Illinois contains three per cent fat and twelve per cent solids.

BUTTER.

The national law placing a high tax on colored oleomargarine and placing process butter under government supervision has lessened, almost eliminated, adulteration in this once commonly adulterated commodity. Even the suspected samples, as were all those received in the laboratory the past year, are seldom found adulterated.

CANDY.

Only two samples of candy were examined and these on complaint. One was a sample supposed to have caused sickness, and the other a sample from the stock of a dealer on whom complaint was made. Both samples were mouldy, wormy and unwholesome. Parties selling same were fined. There is no reason to believe the candy market is worse than in 1903 when less than two per cent was found adulterated.

COCOA AND CHOCOLATE

Seventy-one samples of cocoa and chocolate preparations were examined this year, of which number seven were samples of milk chocolate. The samples were all of different brand and include nearly all the brands sold in the State. Their composition gives a very good idea of the condition of this commodity in this State as regards adulteration.

The milk chocolates were all pure. Milk chocolate is a comparatively new commodity. The Swiss introduced the article a few years ago and are still the leading manufacturers. Several American manufacturers are now imitating the product and make a fair article, but still inferior to the Swiss variety. Of the sixty-four samples of cocoa and chocolate and sweet chocolate, fifty-two, or 81 per cent were pure and twelve, or 19 per cent were adulterated. The adulteration of cocoa consists in most cases of sugar or shells, although a few brands contain wheat flour or corn starch.

There is not among reputable manufacturers any difference of opinion about the impropriety of selling cocoa shell, or cocoa mixed with cocoa shell, as pure cocoa. There seems to be little hesitancy, even among the best manufacturers, in putting up a cocoa or chocolate mixed with sugar and selling as the genuine article. As sugar is worth less than one-sixth as much as cocoa, such preparations should be sold much cheaper than the unadulterated article. However, they usually command a higher

price than the genuine article. The manufacturers may justify themselves by the fact that the mixture with sugar is easily distinguished by the consumer and therefore the fact of sweetening is unnecessary to announce conspicuously on the label. No objection has to my knowledge been made by any State Food Commissioner to this form of adulterated cocoa. Owing to the past immunity of these goods it would be perhaps unwise to recommend prosecution or to prohibit the sale of such goods as are still on the market. However, to comply with the Illinois Food law and the generally accepted standards of cocoa, this class of cocoa compounds should be labeled "Sweetened Cocoa" or "Sweetened Chocolate" or "Sweetened Milk Chocolate" as the case may be. The following brands should conform to this labeling: Stephen L. Bartlett's Cocoa, Whitman & Sons' Chocolate, Chocolate Menier, Roberts' Cream Chocolate and Phillips' Cocoa.

The following definition of cocoa has been adopted by the committee of agricultural chemists and the committee on standards for the National Association of State Food Commissioners:

"Cocoa, breakfast cocoa or powdered cocoa is cocoa nibs with or without the germ, deprived of a portion of its fat and finely pulverized."

"Sweet or sweetened cocoa is cocoa mixed with sugar (sucrose)."

"Chocolate, plain or bitter, is the solid or plastic mass obtained by grinding cocoa nibs without the removal of fat or other constituent except the germ."

The above definitions of cocoa and chocolate do not countenance the addition of sugar or cocoa shell.

BAKING POWDER.

As in the past, very few powders are labeled in conformity to your ruling. Where a statement regarding acid ingredient is made, it is usually in small letters in an inconspicuous place as at the juncture of the cover and can, where the label would be cut in opening the can.

HONEY.

The percentage of adulteration recorded in honey, 33 per cent, hardly conveys a true idea of the condition of the market. The samples were few and most of them suspected of adulteration. As a matter of fact adulteration of honey with glucose, once so prevalent, has been practically driven from the markets.

MAPLE SYRUP AND SUGAR.

But few samples were taken the past year, but enough to indicate that there is comparatively little pure product on the market. Inasmuch as other states are beginning to report on the adulteration of maple syrup and sugar with cane sugar, it may be well to state that the Illinois Food Commissioner was the first to report on and prosecute in the courts this form of adulteration. In 1901, 13 samples of

maple sugar and 11 samples of maple syrup were pronounced mixed with cane sugar or syrup out of little more than double that number examined. Other samples were pronounced suspected although the evidence was not strong enough to warrant suits being instituted. All parties prosecuted plead guilty and paid the fine imposed.

SODA WATER SYRUPS.

No great improvement is manifest in soda water flavors. Artificial flavors are more commonly met with than natural. Aniline dyes replace nature's hues. Antiseptics defy the laws of decomposition.

In the interest of the health of children and young people who patronize the soda fountain, only pure and wholesome flavors should be served. It is doubtful, in view of the character of the customers, whether the use of artificial flavors should be countenanced at all, but assuredly the chemical substitutes should not be represented as the pure fruit flavor.

While sanitary fountains and methods of dispensing soda are becoming more popular, especially in the larger cities, the dirty, contaminated and secreted syrup container is still doing the bulk of the business. Cleanly covered glass syrup jars in view of the customer, containing wholesome natural flavors, are the requirements of the sanitary century.

LEMON EXTRACT.

Lemon extract continues to be extensively adulterated. One excuse is that Illinois has established no legislative standard for this article. The proposed pure food bill, if enacted into law, would remedy this.

VANILLA EXTRACT.

The large profit in substitute vanilla leads manufacturers to take the chance of their goods being discovered on the market. In such articles a small fine will not deter unscrupulous manufacturers from handling adulterated goods.

SPICES.

While the condition of the spice market in Illinois is on the whole very good, I wish to call attention to two articles which have been found extensively adulterated—clove and mace.

Cloves have been found very commonly adulterated with clove stem. While it may not be practical to prevent fragments of stem in the ground article, there is no excuse for the large amount found in the samples examined this year. Unless present in unusual amount and otherwise adulterated, no prosecutions were recommended on the samples found this year, but steps will be taken to secure a purer article for the people of Illinois in the future.

MACE.

Every sample of mace purchased by our inspectors has been found to be adulterated. In the most instances the adulteration has consisted of ground nutmeg. As mace and nutmeg are distinct varieties of condiments, this substitute of one for the other or adulteration of one with the other, is a deception practiced upon the consumer. Furthermore, mace, according to trade price lists, costs from fifteen to fifty cents a pound more than nutmeg, and in selling such a mixture the manufacturer profits at the expense of the purchaser.

This being the first time this form of sophistication has been called to the attention of dealers, it was decided not to prosecute the parties selling mace adulterated with nutmeg. After the publication of the present report, however, samples of mace bought by our inspectors and found to be adulterated with nutmeg will be recommended for prosecution the same as other fraudulent articles of food.

VINEGAR.

Although Illinois has a low standard for vinegar, the condition of this commodity on the market is far from being all that could be desired. Especially is this true in the western and southern part of the State. Chicago has better vinegar and better spices than any other portion of the State.

COMPARATIVE TABLE OF ADULTERATION—1900 TO 1904 INCLUSIVE.

ARTICLE OF FOOD.	1900	1901	1902	1903	1904	Remarks.
Allspice	00	00	00	00	5	
Baking Powder	100	100	100	78	100	Non-compliance with label ruling
Butter	73	70	68	42	14	
Buckwheat	00	31		35		
Candy				1.8		
Canned goods		12				
Catsup	96					
Cinnamon		00	00	00	9	
Cloves		44	33	33	27	
Cayenne Pepper			33		7	
Coffee	00	11				
Cocoa and Chocolate				00		
Cocoa		20			19	
Chocolate		32			19	
Condensed Milk	18				45	
Cream		00	39	00	14	
Cream of Tartar	18	7.5			4	
Ginger			7		3	
Grape Juice			78			
Honey	41	20	00	20	33	
Jellies and Jams	70	54	100	20	66	
Lard			5			
Lemon Extract	70	43	73	61	58	
Mace					100	
Maple Syrup		34		40		
Maple Sugar		48				
Milk Chocolate					00	
Milk	17	17	31	18	19	
Mince Meat					75	
Mustard		33	17		15	
Nutmeg					00	
Oleomargarine		40				Sold for butter
Prepared Cereal Foods			00		00	
Olive Oil	52	30			00	
Pepper		47	30	10	32	
Prepared Foods			00			
Soda Water Syrups			73	70	71	
Sorghum and Molasses		50	100	53	71	
Vanilla Extract	77	53	60	43	28	Including syrups
Vinegar	54	53	45	35	40	

The table shows the percentage of adulterated samples found in each of the five years from 1900 to 1904 inclusive. Each figure means the number of adulterated samples of that particular food in every one hundred samples analyzed. Figures are only given when enough samples of the particular food were examined to warrant the supposition that they fairly represented the condition of the entire market during the year. The foods were in all instances bought without prejudice or selection, in large and small stores, but of course more in Chicago than other localities. An attempt however was sometimes made to secure every separate brand of goods. The figures in such instances represent the percentage of adulterated brands of goods on the market and if all brands had an equal sale the percentage recorded would also be the percentage of adulterated goods of that variety consumed.

It will be remembered that the penalties of the pure food law were suspended during the first half of the year 1900, to allow dealers

time to dispose of old and fraudulent stock, so that conditions during the first part of that year were practically the same as before the food law was passed.

A food was classed adulterated when adulterated within the definition of adulteration in the State food law, when it contained preservatives, when it was artificially colored, if such color was obviously intended to deceive the purchaser, also when it was falsely labeled or not labeled in conformity with your rulings or when the name and address of the manufacturer, jobber or dealer was not on the package.

The table speaks for itself. The fact that baking powders and lemon extracts show so little improvement is probably on account of the little respect manufacturers have for your ruling. If the ruling were a law, the condition of the market would undoubtedly be different. The decrease in the adulteration of butter is largely due to the national law. The vast improvement in the spice market is certainly gratifying. Every year sees the adulteration less and less until it is far below the average of all foods. It can be attributed to no other cause than the activity of the Illinois Food Commission. The same in a lesser degree may be said of honey, cocoa and chocolate and vanilla extract. The most striking improvement however has been in olive oil and cream of tartar which has been reduced from large figures (in the case of olive oil from over 50 per cent) to almost nothing. Milk, maple sugar, molasses and soda water flavors show little if any improvement.

EXAMINATION OF

No.	DEALER.	Address.	Manufacturer or Jobber.
2001	Joseph Fisher.....	Oblong, Ill.....	
2011	W. F. Brackett.....	do.....	
2020	Sears & Wood.....	do.....	Wm. Schotten & Co.
2044	Hurst Bros.....	Hutsonville, Ill.....	R. T. French Co.
16540	John Whitson.....	LaGrange, Ill.....	Sprague, Warner & Co.
16554	M. F. Hill.....	do.....	
16560	C. H. Spink.....	do.....	
16571	Mandell Bros.....	do.....	Conrad
16584	A. D. Heindel.....	Harvey, Ill.....	
16591	Niksch & Brickner.....	do.....	
16622	C. M. W. Brown.....	Des Plaines, Ill.....	
16637	August Niehaus.....	do.....	Sherman Bros.
16648	Geo. F. Meyer.....	do.....	
16657	J. C. Behrens & Sons.....	do.....	
16666	S. C. Spiegler.....	do.....	
16680	Boston Store.....	State and Madison sts., Chicago	
16708	S. Lederer.....	South Chicago, Ill.....	
16732	Bender Bros.....	do.....	
16755	Oppenheimer.....	4700 Ashland ave., Chicago	
16767	Moeller Bros.....	928 Milwaukee ave., Chicago	
16820	W. A. Weiboldt & Co.....	937 Milwaukee ave., Chicago	
16860	Milwaukee Ave. Coöper- ative Store.....	Milwaukee & Carpenter sts., Chi'go	
16886	J. M. Carroll & Co.....	469 Milwaukee ave., Chicago	
16901	Rockwood Bros. & Co.....	95 N. State st., Chicago	
16926	Tebbetts & Garland.....	2113 Michigan ave., Chicago	Tebbetts & Garland.
16949	George Nauss.....	96 E. 18th st., Chicago	
3760	J. H. Ferrell.....	Robinson, Ill.....	Sprague, Warner & Co.
3777	Arthur Hill.....	do.....	R. T. French Co.
3763	C. E. Lewis.....	do.....	
274	W. T. Lewis.....	11 So. Gilbert st., Danville, Ill.	Payton, Palmer Co.
280	Wm. Prast.....	20 W. North st., Danville, Ill.	do.
16906	L. Klein.....	Halsted, 14th & Liberty sts., Chicago	
235	J. Livingston.....	Leidig building, Vandalia, Ill.	
17048	Importers' T & Coffee Co.....	90 State st., Chicago	
17024	Klein Bros.....	Halsted, 14th st. & Canalport av., Chi	
17054	Chas. J. Voltsf.....	Winnetka, Ill.....	
17066	M. K. Meyer.....	do.....	
17080	T. P. Evens.....	do.....	
4073	D. A. Beekin.....	213 Collinsville ave., E. St. Louis, Ill.	
17099	The Great Atlantic & Pacific Tea Co.....	76 Adams st., Chicago	
4054	L. C. Wies.....	347 E. Broadway, E. St. Louis, Ill.	
152	Sivwright, Irish & Co.....	Sycamore, Ill.....	E. B. Miller & Co.
161	Sanford & Brown.....	do.....	H. M. Hoyt.
166	Hammond & Son.....	do.....	The J. P. Dieter Co.
187	I. W. Fauldus.....	Oregon, Ill.....	F. A. Rollston.
200	Max Caplan.....	do.....	McNeil & Higgins.
206	A. E. Welty & Co.....	do.....	The Woolson Spice Co.
213	O. Chadwick.....	Polo, Ill.....	Guyer & Calkins.
221	G. W. Bettinger.....	do.....	E. B. Miller & Co.
226	L. W. Newcomber & Co.....	do.....	Guyer & Calkins.
234	Nicodemus & Brand.....	do.....	The R. T. French Co.
239	S. B. Hammer.....	do.....	J. H. Conrad & Co.
246	Myers Bros.....	do.....	Unknown
252	F. A. Geeting.....	do.....	do.
17191	J. M. Williams.....	169 So. Morgan st., Chicago	Thompson & Taylor
140	Waterman & Peters.....	Sycamore, Ill.....	E. B. Miller & Co.
148	Sivwright & Chatfield.....	do.....	Tone Bros.
17183	Messersmith & Voigt.....	Jackson boul. & Morgan st., Chi'go	
17197	F. M. Evans.....	Highland Park, Ill.....	
17259	C. L. Sage.....	Chicago Heights, Ill.....	J. H. Bell & Co.
17269	Smith & Wallace.....	do.....	
17243	A. V. Edman.....	do.....	
17209	Geo. F. Black.....	Highland Park, Ill.....	
17225	W. Norrenberg.....	do.....	
17234	Alfred A. Moses.....	do.....	
17279	Robert Buelow.....	Chicago Heights, Ill.....	
17291	P. J. Jurgensen.....	do.....	
17300	Joseph Weishaar.....	do.....	
17308	Oscar Toll.....	do.....	
17327	Chas. R. Lott.....	480 W. VanBuren st., Chicago	Henry Horner.
17320	Stanton & Co.....	69 Washington st., Chicago	
17347	A. W. Meyer.....	Barrington, Ill.....	
17368	John C. Plagge.....	do.....	J. H. Conrad

PURE ALLSPICE.

Representation.	Inspectors.	Remarks.	Analyst.
Allspice	J. C. Eagleton		L. F. Doggett
do	do		do
Pure allspice	do		do
Allspice	do	Suspicious	do
Ground allspice	Hubbard & Hoey		do
do	do		do
do	do		do
do	do		do
do	do		do
do	do		do
do	do		do
do	do		do
do	do		do
do	do		do
do	do		do
do	do		do
do	do		E. N. Eaton
do	do		do
do	do		do
do	do		do
do	do		do
Allspice	do		do
Ground allspice	do		do
do	do		do
do	do		do
do	do		do
do	J. C. Eagleton		do
do	do		do
do	J. C. Ware		do
do	do		do
do	Hubbard & Hoey		do
Allspice	J. C. Ware		L. F. Doggett
Ground allspice	Hubbard & Hoey	Contaminated	do
do	do		E. N. Eaton
do	do		do
do	do		do
do	J. C. Eagleton	Ash, 4.72	do
do	do		do
do	Hubbard & Hoey		L. F. Doggett
do	J. C. Eagleton		do
Pure allspice.	C. E. Tragardh		E. N. Eaton
do	do		do
do	do		do
do	do		do
do	do		do
do	do		do
do	do		do
do	do		do
do	do		do
do	do	Contaminated.	do
do	do		do
do	do		do
Ground allspice	Hubbard & Hoey		do
Allspice	C. E. Tragardh		L. F. Doggett
Pure allspice.	do	4.47, contaminated	do
Ground allspice	Hubbard & Hoey		E. N. Eaton
do	do		do
do	do		do
do	do		do
do	do		do
do	do		do
do	do		do
do	do		do
do	do	Contaminated; 5.04 ash	L. F. Doggett
do	do	Pure	do
do	do	Contaminated; ash 4.75	do
do	do	Contaminated; ash 4.57	do
do	do	Contaminated; ash 5.15	do
Genuine Jm. Pim to	do		E. N. Eaton
Ground allspice	do		do
do	do		do

Examination of Pure

No.	DEALER.	Address.	Manufacturer or Jobber.
17429	W. V. Lamb.....	Wheaton, Ill.....	
17438	F. Nichols.....	do.....	Dwinell-Wright Co.....
17450	W. S. Dollinger.....	do.....	
17388	D. F. Lamey.....	Barrington, Ill.....	

EXAMINATION OF AD

No.	DEALER.	Address.	Manufacturer or Jobber.
16834	C. R. Cave.....	South Chicago, Ill.....	
17221	Ben. Goldberg.....	Highland Park, Ill.....	
17355	Carl Broeker.....	Barrington, Ill.....	W. J. Quan.....

Allspice—Concluded.

Representation.	Inspectors.	Remarks.	Analyst.
Ground allspice ...	Hubbard & Hoey		E. N. Eaton
.dododo
.dododo
.dododo

ULTRATED ALLSPICE.

Representation.	Inspectors.	Remarks.	Analyst.
Ground allspice	Hubbard & Hoey	Ash 4.25; mixed with pea or bean meal	E. N. Eaton
.dodo	Ash 10.80; foreign shell and other tissuedo
.dodo	Foreign shell and mustard hullsdo

CREAM TARTAR POWDERS.

(L. F. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.
16693	Boston Store	State and Madison sts., Chicago.	Reid, Murdoch & Co.	Cream of tartar baking powder
16701	S. Lederer & Co.	South Chicago, Ill.	Price Baking Powder Co.	do
16702	do	do	Royal Baking Powder Co.	Absolutely pure baking powder
16946	George Nauss	91 E. 18th st., Chicago	George Nauss	Cream of tartar baking powder
17110	Segel & Cooper	State and Van Buren sts., Chicago.	Hazel Pure Food Co.	do
16873	L. Klein	469 Milwaukee av., Chicago.	J. M. Carroll & Co.	do
16877	L. Klein	Halsted, 14th and Liberty sts., Chicago	A. Schilling & Co.	Pure baking powder
16691	Boston Store	State and Madison sts., Chicago	Durlacher Bros.	Baking powder
16695	S. Lederer & Co.	South Chicago, Ill.	do	do
16730	Bender Bros.	do	do	do
16731	do	do	do	do
16758	Oppenheimer	4700 Ashland av., Chicago	Dr. Price	Cream of tartar baking powder
16759	do	do	Royal Baking Powder Co.	Pure cream of tartar powder
16784	Moeller Bros.	98 Milwaukee av., Chicago	Price Baking Powder Co.	do
16787	do	do	Dr. Price	Cream of tartar powder
16831	C. R. Cave	South Chicago, Ill.	Durlacher Bros.	Baking powder
16832	do	do	Royal Baking Powder Co.	do
16878	L. Klein	Halsted, 14th and Liberty sts., Chicago	Reid, Murdoch & Co.	Cream of tartar baking powder
16878	L. Klein	do	Durlacher Bros.	do

CREAM TARTAR POWDERS—Concluded.

No.	Inspectors.	AVAILABLE.				HYPOTHETICAL COMBINATION.			
		Kind.	Total C O_2 .	C O_2 .	C. C. per ounce.	Na H C O_3	Excess Na H C O_3	$\text{K H C}_4\text{H}_5\text{O}_6$.	Starch and Water.
16893	F. L. Hubbard and F. Hoey	Cream tartar....	13.3	13.2	158.6	25.56	.10	58.77	17.67
16703	12.7	12.5	150.2	24.49	.38	58.75	21.88
16702	11.9	11.4	135.0	22.97	1.86	49.08	23.60
16446	11.6	11.1	139.4	22.29	.86	47.74	29.97
17110	10.4	10.4	125.0	22.98	44.73	33.29
16873	11.5	9.1	116.5	22.10	2.46	43.71	36.19
16877	10.7	9.4	112.9	20.96	2.49	42.99	36.45
16881	11.6	8.3	99.7	22.29	3.30	35.69	42.02
16889
16730
16731
16732
16733
16734
16735
16736
16737
16738
16739
16740
16741
16742
16743
16744
16745
16746
16747
16748
16749
16750
16751
16752
16753
16754
16755
16756
16757
16758
16759
16760
16761
16762
16763
16764
16765
16766
16767
16768

PHOSPHATE BAKING POWDERS.

(L. F. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.
16932	Boston Store.	State and Madison sts., Chicago.	Rumford Chemical Works.	Phosphate baking powder.	Hubbard and Hoey.
16994	do.	do.	Egg Baking Powder Co.	Egg baking powder.	do.
16761	Oppenheimer.	4700 Ashland av., Chicago.	Rumford Chemical Works.	phosphate baking powder.	do.
16793	W. A. Weiboldt.	937 Milwaukee av., Chicago.	do.	phosphate baking powder.	do.
16973	L. Klein.	Halsted, 14th and Liberty st., Chicago.	do.	Pure phosphatic baking powder.	do.
17063	M. K. Meyer.	Winnetka, Ill.	do.	Baking powder.	do.

PHOSPHATE BAKING POWDER—Concluded.

No.	Kind.	Total CO ₂ .	Available CO ₂ .	c. c. in. per ounce.	ANALYSIS.					HYPOTHETICAL COMBINATION.		
					NaHCO ₃ .	Excess NaHCO ₃ .	Ca O.	P ₂ O ₅ .	Ca H ₄ (P O ₄) ₂ .	EXCESS IN TERMS		Starch and water.
										Ca CO ₃ .	H ₃ P O ₄ .	
16932	Phosphate powder.	11.0	10.9	131.0	21.14	.10	5.37	13.6	22.43	9.55	8.79	52.86
16693	do.	14.7	10.7	128.6	28.25	4.00	4.45	11.2	18.60	1.72	40.25
16761	do.
16793	do.
16973	do.
17063	do.

A CREAM OF TARTAR AND PHOSPHATE POWDER.

(L. F. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.
18727	Bender Bros....	South Chicago, Ill.....	Durlacher Bros	Cream of tartar and phosphate baking powder	Hubbard and Hoey.

A CREAM OF TARTAR AND PHOSPHATE POWDER—*Concluded.*

No.	Kind.	Total CO ₂ .	Available CO ₂ .	c.c. in, per ounce.	ANALYSIS.								HYPOTHETICAL COMBINATION.	
					NaHCO ₃ .	Excess NaHCO ₃ .	K HC ₄ H ₈ O ₄ .	SO ₂ .	Ca O	P ₂ O ₅	Ca H ₄ (P O ₄) ₂ .	Ca CO ₃ .	Starch and water.	Ca SO ₄ .
18727	Cream tartar and phosphate	7.4	5.1	61.30	14.22	4.42	21.90	2.09	4.2	4.7	7.81	1.57	3.55	50.95

ALUM PHOSPHATE BAKING POWDERS.

(L. F. Doggett, Analyst.)

No.	Dealer.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.
17028	Bear Bros.	43 S. Water st., Chicago.	Bear Bros.	Yeast powder.	F. L. Hubbard & F. Hoey
16995	Boston Store.	State and Madison sts., Chicago.	Boston Store.	Baking powder.	do.
16996	Boston Store	do.	do.	do.	do.
16704	S. Lederer & Co.	South Chicago, Ill.	S. Lederer & Co.	do.	do.
16947	George Nauss.	96 E. 18th st., Chicago.	George Nauss	Alum baking powder.	do.
16842	Milwaukee Ave. Co.	Milwaukee av. & Carpenter st., Chi.	Archer Starch Co.	Baking powder.	do.
250	A. W. Pfeiffer.	Vandalia, Ill.	Bain & Chapman.	Labeled alum in reading matter.	J. C. Ware.
16726	Bender Bros.	South Chicago, Ill.	The J. P. Dieter Co.	Baking powder.	F. L. Hubbard & F. Hoey
246	W. B. Anderson.	Vandalia, Ill.	The Great Eastern Coffee & Tea Co.	Not labeled.	F. C. Ware
16990	Boston Store.	State & Madison sts., Chicago.	Henry Horner	Baking powder.	F. L. Hubbard & F. Hoey
44	Parvin Bros.	Carmi, Ill.	Terre Haute Coffee & Spice Mills.	Pure alum phosphate.	Geo. T. Ashley.
16753	Moeller Bros.	928 Milwaukee av. Chicago.	Moeller Bros.	Baking powder.	F. L. Hubbard & F. Hoey
16843	Milwaukee Ave. Co.	Milwaukee av. & Carpenter st., Chi.	Milwaukee Av. Co-Opr. Store.	Absolutely pure B. P.	do.
273	W. T. Lewis.	11 S. Gilbert st., Danville, Ill.	Tippecanoe Spice & Coffee Co.	Not labeled.	J. C. Ware.
18899	Geo. E. Green, Secy	Peoria, Ill.	do.	do.	F. Hoey
18872	J. M. Carroll & Co.	469 Milwaukee av., Chicago	Puhl Webb Co.	Baking powder.	F. L. Hubbard & F. Hoey
16795	W. A. Weiboldt.	937 Milwaukee av., Chicago	Field-Collins Mfg. Co.	do.	do.
16997	S. Lederer & Co.	South Chicago, Ill.	Chapman, Smith & Co.	do.	do.
16729	Bender Bros.	do.	Cameo Baking Powder	do.	do.
16998	S. Lederer & Co.	do.	Climax Baking Powder Co.	do.	do.
42	Smith & William.	Carmi, Ill.	Bain & Chapman.	According to label.	Geo. T. Ashley
16703	S. Lederer & Co.	South Chicago, Ill.	Egg Baking Powder Co.	Egg baking powder.	Hubbard & Hoey
16705	do.	do.	The J. P. Dieter Co.	Phosphate alum B. P.	do.
16751	Oppenheimer	4,700 Ashland av., Chicago.	Egg Baking Powder Co.	Egg baking powder.	do.
16760	do.	do.	J. P. Dieter Co.	Baking powder.	do.
16783	Moeller Bros.	928 Milwaukee av., Chicago.	do.	do.	do.
16786	do.	do.	do.	do.	do.
16794	W. A. Weiboldt	937 Milwaukee av., Chicago	Egg Baking Powder Co.	do.	do.
16830	C. R. Cave	South Chicago, Ill.	J. P. Dieter Co.	do.	do.
16871	J. M. Carroll & Co.	469 Milwaukee av., Chicago	Durlacher Bros.	do.	do.
75	Stone Bros. Branch	do.	do.	do.	do.
98	R. M. Davis & Sons	Cairo, Ill.	Bain & Chapman Mfg. Co.	Acid phosphate.	Geo. T. Ashley.
312	J. S. Allison	Omaha, Ill.	Hulman Coffee Co.	Alum phosphate.	do.
		26 W. North st., Danville, Ill.	Roads Bros. Mfg. Co.	Not properly labeled.	J. C. Ware

16874	L. Klein	Halsted, 14th & Liberty sts., Chicago.	Egg Baking Powder Co.	Egg baking powder.	F. L. Hubbard & F. Hoey
16879	do	do	J. P. Dieter Co.	Baking powder.	do.
17011	Klein Bros.	Halsted, 14th & Canalport av., Chicago	Klein Bros.	Pure baking powder.	do.
815	J. B. Crawford	Danville Ill.	Hulman Coffee Co.	Not labeled.	J. C. Ware
17040	Importers Tea & C. Co.	90 State st., Chicago.		Baking powder.	F. L. Hubbard & F. Hoey
17041	do	do	Sprague, Warner & Co.	do.	do.
17049	Chas. I. Voltz	Winnetka, Ill.		do.	do.
17086	Great Atlantic & Pac. Tea Co.	Chicago.	The Great Atl. & Pac. Tea Co.	do.	do.
198	J. D. C. Artz	Oregon, Ill.	Jaques Mfg. Co.	No formula.	C. E. Tragardh
122	J. A. Balding & Co.	Bone Gap, Ill.	Hulman Coffee Co.	Baking powder.	Geo. T. Ashley

Alum Phosphate Baking Powders—Concluded.

No.	Class.	Total C O ₂	Avail- able C O ₂	C C per ounce.	Na H C O ₃	Excess Na H C O ₃	ANALYSIS.				HYPOTHETICAL COMBINATION.					Starch and water.
							Al ₂ O ₃	S O ₃	P ₂ O ₅	Ca O	2KAl (SO ₄) ₂	Ca H ₄ (PO ₄) ₂	Excess in terms of			
													Ca C O ₃	Ca S O ₄	H ₂ P O ₄	
17028	Alum phosphate.	16.6	16.1	193.52	31.90	3.2	6.19	19.24	6.3	2.5	31.38	8.61	2.46	1.56	26.55
16885	do.	14.3	11.1	133.4	27.38	3.4	5	13.71	6.6	2.61	22.1	10.90	39.62
16886	do.	13.8	10.4	123	26.52	3.2	4.5	13.49	5.3	2.12	21.7	8.86	.38	42.87
16704	do.	12.1	10.3	123	23.06	3.2	5.95	12.93	6.3	2.26	30.1	10.588	35.44
16947	do.	12.2	10.3	146.64	23.44	3.65	4.06	11.2	6.2	2.38	20.56	10.3836	45.26
16842	do.	11.6	10.2	139.43	22.29	2.69	3.51	11.85	6.5	2.39	19.12	10.7866	45.77
250	do.	12.3	10.2	147.84	23.64	4.04	3.49	12.30	7.4	1.24	17.66	12.21	1.38	5.88	38.33
16726	do.	10.1	10	120	19.41	1	5.09	16.82	5.3	1.65	25.77	8.84	2.28	1.7	42.79
246	do.	11.5	9.5	138.23	22.10	3.85	3.53	10.71	5.3	2.87	17.82	10.48	48.96
16890	do.	11.2	9.49	114	21.52	1.71	5.03	12.54	5.3	2.12	20.10	8.84	49.52
44	do.	10.5	9.2	126.21	19.41	2.49	4.16	12.33	2.71	1.07	21.06	4.47	53.83
16785	do.	10.9	9	108.1	20.94	3.65	4.85	12.76	5.8	2.25	24.58	8.7616	45.56
16843	do.	10.9	8.92	111.06	17.75	61	4.05	5.8	2.25	20.51	9.6968	51.13
273	do.	8.10	7.75	97.36	15.56	67	4.22	12.27	3.64	1.44	21.36	6.0145	56.62
18890	do.	12.4	7.6	91.36	23.83	9.22	3.78	12.29	5.70	2.43	19.13	9.39	46.92
18892	do.	7.9	7.3	94.95	15.18	1.15	4.46	13.92	1.8	2.69	22.58	3.1331	58.80
16735	do.	10.6	6.8	127.41	20.37	7.3	3.49	10.96	6.8	1.22	17.69	11.22	5.69	48.64
16937	do.	5.74	4.8	57.69	11.03	1.80	7	16.16	7.2	2.52	35.44	11.89	35.95
16729	do.	6.9	4.7	56.89	13.29	4.22	3.5	11.29	7.2	2.52	17.72	11.8751	1.12	55.52
16938	do.	5	4.3	51.68	9.61	1.34	4.45	13.1	5.1	2.60	22.53	8.47	1.02	58.37
42	do.
16703	do.
16705	do.
16757	do.
16760	do.
16783	do.
16786	do.
16794	do.
16890	do.
16871	do.
75	do.
98	do.
332	do.
16974	do.
16979	do.

17011	do
315	do
17040	do
17041	do
17049	do
17086	do
188	do
122	do

ALUM POWDERS.

(L. F. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.
245	W. R. Anderson	Vandalia, Ill.	Wabash Mfg. Co.		J. C. Ware
41	J. H. Carter, Jr.	Vienna, Ill.	Miami Mfg. Co.		Geo. T. Ashley
39	W. M. Moore & Son	do	Layton Pure Food Co.		do
47	C. G. Archibald & Co.	Cisne, Ill.	Meyer-Schmidt Grocery Co.		do
40	J. H. Carter, Jr.	Vienna, Ill.	Wabash Baking Powder Co.		do
10700	S. Lederer & Co.	South Chicago, Ill.	J. C. Grant Chemical Co.	Baking powder	F. L. Hubbard & F. Hoey
46	C. G. Archibald & Co.	Cisne, Ill.	E. Metzner		Geo. T. Ashley
35	Otto Redden	Vienna, Ill.	do		do
63	C. S. Jones	Cairo, Ill.	Southern Soda Works Co.		do
66	Haykel Bros.	do	The Southern Mfg. Co.		do
51	Gill & Miller	Flora, Ill.	James M. Houston Grocery Co.		do
73	M. G. Saliba	Cairo, Ill.	Terre Haute Coffee & Spice Mills		do
56	McCauley & Hill	Flora, Ill.	Weston Tea & Spice Co.		do
10976	L. Klein	Halstead, 14th and Liberty sts, Chicago	L. Klein	Pure baking powder	F. L. Hubbard & F. Hoey
10833	C. R. Cave	South Chicago, Ill.	Sherman Bros.	Alum baking powder	do
10796	W. A. Weiboldt & Co.	937 Milwaukee ave., Chicago	J. C. Grant Chemical Works	Baking powder	do
10792	W. A. Weiboldt & Co.	do	W. A. Weiboldt & Co.	do	do
* 67	H. Sander & Son.	Cairo, Ill.	Bender Bros.	Baking powder	Geo. T. Ashley
10728	Bender Bros.	South Chicago, Ill.	J. C. Grant		F. L. Hubbard & F. Hoey
43	Smith & William	Carmi, Ill.	Wabash Baking Powder Co.		Geo. T. Ashley
55	McCauley & Hill	Flora, Ill.	J. P. Dieter Co.		do
82	Smith Bros.	Cairo, Ill.	Parsons & Scoville	Phosphate calcium	do
102	O. F. Welborn	New Haven, Ill.	Miami Mfg. Co.	Aluminum sulphate	do
123	J. A. Balding & Co.	Bone Gap, Ill.	J. C. Grant Chemical Co.	Baking powder	F. L. Hubbard & F. Hoey
10702	Oppenheimer	4700 Ashland ave., Chicago	W. F. McLaughlin & Co.	do	do
17050	Chas. J. Voltz	Winnetka, Ill.	Sherer Bros	do	do
17084	M. K. Meyer	do	J. C. Grant Chemical Co.	do	do
10733	Moeller Bros.	928 Milwaukee ave., Chicago	do	do	do

* 67 Calcium Sulfate 64.

ALUM POWDERS.—*Concluded.*

(L. F. Doggett, Analyst.)

No.	Class.	Total CO ₂	Available CO ₂	C. c. Per Ounce.	Na H C O ₃	Excess Na H C O ₃	ANALYSIS.		HYPOTHETICAL COMBINATION.		
							A 1, O ₂ .	S O ₃ .	2 K A 1 (SO ₄)	EXCESS IN TERMS. Ca SO ₄ or Na ₂ SO ₄ .	Starch and Water
245	Alum.	16.8	15.7	201.93	32.28	2.77	6.51	21.83	35.2	3.97	28.55
41	do.	15.8	15.	189.91	30.36	1.53	8.43	22.42	42.68	26.96
39	do.	16.2	14.6	175.49	28.06	3.07	7.79	20.28	39.44	32.50
47	do.	14.9	14.6	175.49	28.6	.57	7.86	20.59	39.93	31.47
15	do.	15.	13.7	180.30	28.88	2.49	7.9	21.47	39.99	31.18
16700	do.	15.	12.4	149	24.21	.38	6.3	16.71	31.89	43.9
46	do.	12.6	12.3	147.84	25.37	1.73	7.51	18.49	38.02	36.61
35	do.	13.2	12.2	163.47	26.13	2.69	6.66	17.77	33.71	40.16
63	do.	13.6	11.9	143	28.63	5.76	7.83	24.05	37.90	31.72
66	do.	14.9	11.4	137	29.98	8.07	7.48	20.89	31.89	44.86
51	do.	15.6	11.4	128.61	23.25	2.69	6.36	15.35	23.18	54.12
73	do.	12.1	10.7	116.5	21.71	3.07	4.58	15.34	22.68	55.99
56	do.	11.3	9.7	112.9	21.33	8.27	4.48	15.49	22.54	57.86
18876	do.	10.2	9.4	110.58	19.60	1.92	4.45	13.49	25.69	55.11
16833	do.	9.3	9.2	117.87	17.87	.50	4.82	15.92	25.58	53.70
16796	do.	10.1	8.6	121.40	19.41	2.80	4.8	13.42	24.4	58.50
16792	do.	8.9	8.2	98.56	17.10	1.34	4.83	31.68	6.83	29.64
* 67	do.	7.9	7.9	94.9	15.18	1.35	9.44	42.35	72.96
16728	do.	6.1	4.2	50.48	11.72	3.65	2.97	15.03
43	do.
55	do.
82	do.
102	do.
123	do.
16762	do.
17050	do.
17084	do.
16788	do.

PURE

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.
1558	H. H. Kohlsaat & Co.'s Restaurant.....	333-335 Dearborn st., Chicago		Butter.....
97	N. L. Martin	Cairo, Ill	Armour & Co	Pure creamery butter ..
19165	Brought in			Butter.....
19810	Sent in			
20150	Mrs. Clark's Restaurant	153 Michigan av., Chi- cago		
18759	Brought in			

BUTTER.

Inspectors.	Remarks.	Analyst.
Frank Hoey.....	Microscope shows plain field. Found to be butter...	L. F. Doggett
Geo. T. Ashley	Spoon test—foams. Melts—clear. Not colored arti-	do.....
F. Hoey	ficially. Butter	do.....
do.....	Spoon test—foams. Melts—clear. Pure butter.....	do.....
do.....	Butter	do.....
do.....	Microscope shows plain field. Spoon test—foams.	do.....
F. Hoey	Highly colored butter.....	do.....
F. Hoey	Uncolored sweet cream butter	E. N. Eaton.....

NOT PURE BUTTER.

(L. F. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.
1559 1562	Michigan Butter Co.do	274 E. 31st st., Chicagodo	Cloverdale butter Creamery butter	Hoey and Eagleton Eagleton and Hoey

NOT PURE BUTTER—Concluded.

No.	MICROSCOPICAL EXAMINATION.			Reichert No.	Sp. Gr.	Coloring.	Found to be—
1559 1562	Variagated fielddo	Melting at 80°C.do	Cloudydo	Medium amount proteidsdo	24 23.4	.9991 .9957	Methyl orangedo
							Process butter, colored.do

EXAMINATION OF PURE

No.	DEALER.	Address.	Manufacturer or Jobber
2012	W. F. Bracket	Oblong, Ill	
2065	Hurst Bros	Hutsonville, Ill	R. T. French Co.
16541	John Whitson	LaGrange, Ill	Sprague, Warner & Co.
16555	M. F. Hill	do	
16559	C. H. Spink	do	
16570	Mandell Bros	do	Conrad
16582	A. D. Heindel	Harvey, Ill	Sprague & Warner
16582	Niksch & Brickner	do	
16623	C. M. W. Brown	Des Plaines, Ill	
16634	August Niehaus	do	Sherman Bros
16647	Geo. F. Meyer	do	
16671	S. C. Spiegler	do	
16687	Boston Store	State and Madison sts., Chicago	
16713	S. Lederer & Co.	South Chicago, Ill	
16738	Bender Bros	do	
16750	Oppenheimer	4700 Ashland av., Chicago	
16768	Moeller Bros	928 Milwaukee av., Chicago	
16817	W. A. Weiboldt & Co.	937 Milwaukee av., Chicago	
16836	C. R. Cave	South Chicago, Ill.	
16864	Milwaukee Ave. Coöperative Store	Milwaukee and Carpenter sts., Chi.	
16878	J. M. Carroll & Co.	469 Milwaukee ave., Chicago	
16902	Rockwood Bros. & Co.	95 N. State st., Chicago	
16933	Tebbetts & Garland	2113 Michigan ave., Chicago	Tebbetts & Garland
16951	George Nauss	96 E. 18th st., Chicago	
3756	J. H. Ferrel	Robinson, Ill	Sprague, Warner & Co.
3773	Arthur Hill	do	R. T. French Co.
3780	Steel & Hosking	do	E. W. Danskee & Co.
3742	C. E. Lewis & Son	do	Reid, Murdoch & Co.
3751	Brigham & Bathlot	do	R. T. French Co.
3765	C. E. Lewis	do	
120	Duncan, Ransom & Co	Moline, Ill	Morton & Marks Co.
16992	L. Klein	Halsted, 14th and Liberty sts., Chi	
69	H. Sander & Son	Cairo, Ill.	Jas. H. Forbes Tea and Coffee Co.
17044	Importers' Tea Co.	90 State st., Chicago	
17021	Klein Bros	Halsted, 14th and Canalport av., Chi	
17033	Chas. J. Voigt	Winnetka, Ill.	
17065	M. K. Meyer	do	
17083	T. P. Evans	do	
4074	D. A. Beckin	213 Collinsville av., E. St. Louis Ill.	
17096	The Great Atlantic and Pacific Tea Co	76 E. Adams st., Chicago	
4050	Frank S. Neihaus	332 Broadway, E. St. Louis, Ill	E. B. Miller & Co.
156	Sivwright, Irish & Co	Sycamore, Ill.	do
158	Sanford & Brown	do	Unknown
173	Herbert & Robbins	Oregon, Ill	Eddy & Eddy
181	Murdoch & Schneider	do	Unknown
195	J. D. C. Artz	do	McNeil & Higgins
201	Max Caplan	do	The Woolson Spice Co.
208	A. E. Welty & Co	do	E. B. Miller & Co.
220	G. W. Bettinger	Polo, Ill	Reid, Murdoch & Co.
229	L. W. Newcombe	do	The R. T. French Co.
233	Nicodemus & Brand	do	Guyer & Calkins
238	S. B. Hammer	do	Sprague, Warner & Co.
244	Meyers Bros	do	Frank Tea and Spice Co
133	Asa Pixley	West Salem, Ill	Wm. Schotten & Co.
144	Lockett Bros	Norris City, Ill	J. M. Anderson & Co.
163	Curtis Farth	Mill Shoals, Ill	E. B. Miller & Co.
138	Waterman & Peters	Sycamore, Ill.	
17185	Messersmith & Voigt	Jackson boul. and Morgan st., Chi	
17525	C. L. Sage	Chicago Heights, Ill	
17270	Smith & Wallace	do	
17244	A. V. Edman	do	
17211	Geo. F. Bock	Highland Park, Ill	
17219	Ben Goldberg	do	
17229	W. Norrenberg	Highland Park, Ill	
17238	Alfred A. Moses	do	
17203	Rosenor & Gipp	do	
17292	P. J. Jurgensen	Chicago Heights, Ill	
17297	Joseph Weishaar	do	

CINNAMON (Cassia)*

Representation.	Inspectors.	Remarks.	Analyst.
Ground cinnamon.....	J. C. Eagleton....	Cassia.....	L. Doggett.....
Pure cinnamon.....	do.....	do.....	do.....
Ground cinnamon.....	Hubbard & Hoey.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
Cinnamon.....	do.....	do.....	do.....
Ground cinnamon.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	Contaminated.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	E. N. Eaton.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
Cinnamon.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
Ground cinnamon.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	J. C. Eagleton.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
Pure cinnamon.....	C. E. Tragardh.....	Contaminated.....	do.....
Ground cinnamon.....	Hubbard & Hoey.....	do.....	do.....
do.....	do.....	do.....	do.....
Perfectly pure.....	Geo. T. Ashley.....	do.....	L. Doggett.....
Cinnamon.....	Hubbard & Hoey.....	do.....	do.....
Ground cinnamon.....	do.....	do.....	E. N. Eaton.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	J. C. Eagleton.....	Contaminated with allspice.....	do.....
do.....	do.....	do.....	do.....
do.....	Hubbard & Hoey.....	do.....	L. Doggett.....
do.....	J. C. Eagleton.....	Cassia.....	do.....
do.....	C. E. Tragardh.....	do.....	E. N. Eaton.....
do.....	do.....	do.....	do.....
Pure cinnamon.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
Perfectly pure.....	Geo. T. Ashley.....	do.....	do.....
Pure cinnamon.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	C. E. Tragardh.....	do.....	L. Doggett.....
Ground cinnamon.....	Hubbard & Hoey.....	do.....	do.....
do.....	do.....	do.....	E. N. Eaton.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
Ground cinnamon.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	L. Doggett.....
do.....	do.....	do.....	do.....
do.....	do.....	do.....	do.....

EXAMINATION OF PURE

No.	DEALER.	Address.	Manufacturer or Jobber
17306	Oscar Toll.....	Chicago Heights, Ill.....
17326	Chas. R. Lott.....	480 W. Van Buren st., Chicago.....
215	F. L. Ulrich.....	Pinckneyville, Ill.....	Meyer Bros. Coffee and Spice Co.....
17321	Stanton & Co.....	69 Washington st., Chicago.....
17351	A. W. Meyer.....	Barrington, Ill.....
17356	Carl Broeker.....	.do.....
17367	John C. Plagge.....	.do.....	J. H. Conrad and Co..
17387	D. F. Lamey.....	.do.....
17399	Lipofski Bros.....	.do.....	Thompson & Taylor Spice Co.....
17412	Le Fevre & Boyles.....	Wheaton, Ill.....	Reid, Murdoch & Co..
17423	W. V. Lamb.....	.do.....
17439	F. Nichols & Co.....	.do.....	Dwinell-Wright Co.....
17448	W. S. Dollinger.....	.do.....
186	I. W. Faulders.....	Oregon, Ill.....	Eddy & Eddy.....

*In above analysis no distinction is made between cinnamon and cassia.

EXAMINATION OF

No.	DEALER.	Address.	Manufacturer or Jobber
4068	J. Sullivan & Son.....	237 Collinsville av., E. St. Louis, Ill.....
16658	J. C. Behrens & Sons.....	Des Plaines, Ill.....
175	A. Overfield.....	Springerton, Ill.....	Goddard Grocery Co..
17188	J. M. Williams.....	169 S. Morgan st. Chicago.....
17278	Robert Buelow.....	Chicago Heights, Ill.....

CINNAMON (Cassia.)*

Representation.	Inspectors.	Remarks.	Analyst.
Ground cinnamon	Hubbard & Hoey.		L. Doggett
.dodo	Cassiado
Pure cinnamon	Geo. T. Ashley..		.do
Genuine Iowa cassia ..	Hubbard & Hoey.		E. N. Eaton.....
Ground cinnamondodo
Ground Canton cassia ..	.dodo
Ground cinnamondodo
.dododo
Cinnamondodo
Ceylon cinnamondodo
Ground cinnamondodo
Cassiadodo
Ground cinnamondodo
Pure cinnamon	C. E. Tragardh ..		.do

ADULTERATED CINNAMON.

Representation.	Inspectors.	Remarks.	Analyst.
Ground cinnamon	J. C. Eagleton...	Ash 2.80. Adulterated with ground olive, stone and flour..	E. N. Eaton.....
.do	Hubbard & Hoey.	Adulterated with bean starch...	L. F. Doggett
Pure cinnamon	Geo. T. Ashley..	Ash 4.72. Wheat starch and sand or sugar.	E. N. Eaton.....
Ground cinnamon	Hubbard & Hoey.	Ash 3.55%. Mixed with pea or bean meal.	.do
.dodo	5.32 sand. Adulterated with sand	L. F. Doggett

EXAMINATION

No.	DEALER.	Address.	Manufacturer or Jobber
2005	Joseph Fisher	Oblong, Ill.	
2021	Sears & Wood	do	
2062	Hurst Bros	Hutsonville, Ill.	F. R. Webster & Co.
2067	Hurst Bros	do	R. T. French Co
16553	M. F. Hill	LaGrange, Ill.	
16583	A. L. Heindel	Harvey, Ill.	
16593	Niksche & Brickner	do	
16626	C. M. W. Brown	Des Plaines, Ill.	
16636	August Niehaus	do	Sherman Bros
16645	Geo. F. Meyer	do	
16659	J. C. Behrens & Sons	do	
16670	S. C. Spiegler	do	
16682	Boston Store	State and Madison sts., Chicago	
16712	S. Lederer & Co	South Chicago, Ill.	
16751	Oppenheimer	4700 Ashland av., Chicago	
16769	Moeller Bros	928 Milwaukee av., Chicago	
16841	C. R. Cave	South Chicago, Ill.	
16859	Milwaukee av. Cooperative Store	Milwaukee and Carpenter sts., Ch.	
16880	J. M. Carol & Co.	469 Milwaukee av., Chicago	
16932	Tebbetts & Garland	2113 Michigan av., Chicago	Tebbetts & Garland
16950	George. Nauss	96 E. 18th sts., Chicago	
3759	J. H. Terrel	Robinson, Ill.	Sprague, Warner & Co.
3774	Arthur Hill	do	R. T. French Co
3741	C. E. Lewis & Son	do	Reid, Murdoch & Co.
3752	Brigham & Bathlot	do	Tone Bros
57	McCauly & Hill	Flora, Ill.	E. R. Webster & Co
17023	Klein Bros	Halsted, 14th and Canalport av., Chi	
17057	Chas. J. Volts	Winnetka, Ill.	
17079	T. F. Evans	do	
4058	Theo Trebbe	432 Broadway E. St. Louis, Ill.	
159	Sanford & Brown	Sycamore, Ill.	H. M. Hoyt
171	Herbert & Robbins	Oregon, Ill.	Unknown
179	Murdoch & Schneider	do	Eddy & Eddy
196	J. D. C. Artz	do	Unknown
212	O. Chaddock	Polo, Ill.	Guyer & Calkins
218	G. W. Bettinger	do	E. B. Miller & Co
225	L. W. Newcomber	do	Guyer & Calkins
245	Myers Bros	do	Unknown
250	I. A. Geeting	do	do
139	Waterman & Peters	Sycamore, Ill.	E. B. Miller & Co
150	Sivwright & Chatfield	do	Tone Bros
17181	Messersmith & Voigt	Jackson boul. and Morgan st., Chi	
17196	F. M. Evans	Highland Park, Ill.	J. H. Bell & Co
17256	C. L. Sage	Chicago Heights, Ill.	
17247	A. V. Edman	do	
17208	Geo. F. Bock	Highland Park, Ill.	
17218	Ben Goldberg	do	
17226	W. Norrenberg	do	
17239	Alfred A. Moses	do	
17204	Rosenur & Gipp	do	
17289	P. J. Jurgensen	Chicago Heights, Ill.	
17322	Stanton & Co.	69 Washington st., Chicago	
17346	A. W. Meyer	Barrington, Ill.	
17353	Carl Broeker	do	W. J. Quan & Co
17366	John C. Plagge	do	J. H. Conrad & Co
17385	D. F. Lamey	do	
17413	LeFevre & Boyles	Wheaton, Ill.	
17425	W. V. Lamb	do	
17440	F. Nichols & Co	do	Dwinnell, Wright & Co
17458	W. S. Dollinger	do	
155	Sivwright, Irish & Co	Sycamore, Ill.	E. B. Miller & Co
16994	L. Klein	Halsted, 14th and Liberty sts., Chgo	

OF PURE CLOVES.

Representation.	Inspectors.	Remarks.	Analyst.
Cloves	J. C. Eagleton		L. Doggett
Pure cloves	do		do
do	do		do
Cloves	do	Suspicious	do
Ground cloves	Hubbard and Hoey	Ash, 5.4 vol. oil 3.72; fiber, 6.28%; inferior	do
do	do	Ash, 6.72; 10.66 total ether ext.; 3.97 vol.	do
do	do	E. Ex.; 6.01 fiber; inferior	do
do	do	Ash=7.37; ether ext 12%; vol.=7.25%; in-	do
do	do	ferior cloves	do
do	do	Pure	do
do	do		do
do	do	Contaminated	do
do	do	7.05 ash; 3.14 vol. oil; inferior cloves	do
do	do	8% ash; 6.33 vol. ether ext.; 6.01 fiber; in-	do
do	do	ferior clove	do
do	do	Contaminated with wheat and ginger	do
do	do	starch	E. N. Eaton.
do	do		do
do	do		do
do	do	Contaminated	do
do	do	Contaminated with cinnamon	do
Cloves	do		do
Ground cloves	do		do
do	do	Ash 7.32; contaminated with stem and	do
do	do	sand	do
do	do	Contaminated with clove stem	do
do	J. C. Eagleton		do
do	do	Contaminated with clove stem	do
do	do		do
do	do	Clove and clove stem	do
Absolutely pure	Geo. T. Ashley		L. Doggett
Ground cloves	Hubbard and Hoey		E. N. Eaton.
do	do		do
do	do		do
do	J. C. Eagleton		L. Doggett
Pure cloves	C. E. Tragardh		E. N. Eaton.
Cloves	do	Contaminated with clove stem	do
Pure cloves	do		do
do	do	Contaminated with clove stem	do
do	do	do	do
do	do	do	do
do	do	do	do
do	do	do	do
do	do	Contaminated with starch, sand and	do
do	do	clove stem	do
Powdered cloves	do		L. Doggett
Pure cloves	do	Pass as pure; contaminated	do
Ground cloves	Hubbard and Hoey		do
do	do	Clove and clove stem	E. N. Eaton.
do	do	do	do
do	do	do	do
do	do	do	do
do	do	Clove and clove stem	do
do	do		do
do	do		L. Doggett
do	do		do
Genuine Amboyana	do		E. N. Eaton.
cloves	do		do
Ground cloves	do	Contains stems, sand and some starch	do
do	do	Contains stems	do
do	do		do
do	do		do
do	do	Contains some stem and sand	do
do	do		do
do	do		do
do	do		do
Pure cloves	C. E. Tragardh		do
Ground cloves	Hubbard and Hoey	Contaminated	do

EXAMINATION OF

NO.	DEALER.	Address.	Manufacturer or Jobber.
16539	John Whitson.....	La Grange, Ill.....	John Whitson.....
16558	C. H. Spink.....	do.....	
16569	Mandell Bros.....	do.....	Conrad.....
16735	Bender Bros.....	South Chicago, Ill.....	
16814	W. A. Weiboldt & Co.....	937 Milwaukee ave., Chicago.....	
3764	C. E. Lewis.....	Robinson, Ill.....	
4069	J. Sullivan & Son.....	East St. Louis, Ill.....	
17046	Importers Tea & Coffee Co.....	90 State st., Chicago.....	
17071	M. K. Meyer.....	Winnetka, Ill.....	
17097	The Great At. & Pac. Tea Co.....	76 E. Adams st., Chicago.....	
4049	Frank S. Neihaus.....	332 Broadway, E. St. L., Ill.....	
189	I. W. Fauldus.....	Oregon, Ill.....	F. A. Rollston.....
199	Max Caplan.....	do.....	McNeil & Higgins.....
209	A. E. Welty & Co.....	do.....	The Woolson Spice Co.....
164	Curtis Farth.....	Mill Shoals, Ill.....	J. M. Anderson & Co.....
174	A. Overfield.....	Springerton, Ill.....	Goddard Grocery Co.....
17192	J. M. Williams.....	169 S. Morgan st., Chicago.....	Thompson & Taylor.....
17400	Lipofski Bros.....	Barrington, Ill.....	Lipofski Bros.....
17277	Robert Buelow.....	Chicago Heights, Ill.....	
17299	Joseph Weishaar.....	do.....	
17332	Charles R. Lott.....	480 W. Van Buren st., Chi.....	
17309	Oscar Toll.....	Chicago Heights, Ill.....	
16898	Rockwood Bros. & Co.....	95 N. State st, Chicago.....	

ADULTERATED CLOVES.

Representation.	Inspectors.	Remarks.	Analyst.
Ground cloves.....	Hubbard & Hoey.	Ash 11.38%; 8.74% total ether ext., 1.74% volatile ether ext., fiber 19.03%. Foreign bast tissue. Colored by iron salt.....	L. Doggett.....
.do.....	.do.....	Adulterated with cinnamon.....	.do.....
.do.....	.do.....	10.5 ash, colored with iron salt; 9.88 volatile oil, 14.09 fiber.....	.do.....
.do.....	.do.....	Ash 7.40. Mixture cloves, cinnamon and sand.....	E. N. Eaton.....
.do.....	.do.....	Ash 6.60. Adulterated with ginger.....	.do.....
.do.....	J. C. Eagleton.....	Contains allspice, sand & dirt.....	.do.....
.do.....	.do.....	Ash 15.02.....	.do.....
.do.....	Hubbard & Hoey.	10.20% ash; sand 1.72; 13.23 fiber; ether ext. 12.08; 3.13 vol. ext., clove stems adulterant.....	L. Doggett.....
.do.....	.do.....	Cloves mixed with corn starch.....	E. N. Eaton.....
.do.....	.do.....	6.75% ash; 12.15 alcoholic ext., 5.88 vol. oil; 16.08 fiber; clove stems adulterant.....	L. Doggett.....
.do.....	J. C. Eagleton.....	10.40 ash, fiber 16.75%; vol. ether ext. 6.54; clove stems adulterant.....	.do.....
Pure cloves.....	C. E. Tragardh.....	Ash 8.60%. Clove stems and other foreign material.....	E. N. Eaton.....
.do.....	.do.....	Ash 6.92. Charcoal.....	.do.....
.do.....	.do.....	Ash 7.12. Clove stem and other foreign tissue.....	.do.....
.do.....	Geo. T. Ashley.....	Contains wheat starch, flour, allspice and pepper shell.....	.do.....
.do.....	.do.....	Ash 7.35. Wheat starch and foreign material.....	.do.....
Ground cloves.....	Hubbard & Hoey.	Ash 10.57%. Clove stem and foreign material.....	.do.....
.do.....	.do.....	Clove stems and foreign fiber.....	.do.....
.do.....	.do.....	8.40% ash, 13.23 ether ext., 6.13 vol. E. ext. Adulterated.....	L. Doggett.....
.do.....	.do.....	11.08 ash, 14.38 total ether ext.; 7.08 vol. ext. Clove stems adulterant.....	.do.....
.do.....	.do.....	12.39 ash; ether ext. 13.30%; 7.08 vol. ext. Stems adulterant.....	.do.....
.do.....	.do.....	Too much foreign bast. 12.63% ash; sand 2.25%, 8.21 vol. ether ext. Adulterated with sand and foreign tissue.....	.do.....
.do.....	.do.....	Clove stem.....	E. N. Eaton.....

CONDENSED MILK—

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.
1618	John Vornazous & Co.....	4440 Wabash av., Chi..	Cornell Bros	Condensed Milk .
17089	The Great Atlantic & Pac. Tea Co	76 E. Adams st., Chi..	The LaPlume Cond. Mk. Co.	do
17108	Siegel & Cooper	Sta. & Van Buren, Chi.	Gail Borden.....	do
17142	Schults & Mueller	Dundee, Kane Co., Ill.	Borden Condensed Milk Co	Evaporated Cr'am
17146	Hemb Groc'y Co.	do	do	Condensed Milk .
17157	Chas. Mutchow....	do	St. Charles Condensing Co..	Evaporated Cr'am
162	Curtis Farth.....	Mill Shoals, Ill.	Haas, Lieber Grocery Co...	Pure Cond. Milk..
17340	Chas. R. Lott.....	480 W. Van Buren, Chi.	Borden Condensed Milk Co	Condensed Milk .
17341	do	do	do	Evaporated Cr'am
17342	do	do	Mich'an Conde'sed Milk Co	Condensed Milk .
186	Nick Wirth	Mt. Carmel, Ill.	Borden Condensed Milk Co.	Pure Milk with Cream (and refined sugar)
192	Fred Lovelady ...	Centralia, Ill	Helvetia Milk Cond'ing Co.	Pure Evap. Cream

CONDENSED MILK—BELOW

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.
17137	Creamery	Dundee, Ill	Oatman Bros.....	Evaporated milk..
17145	Reese & Lemke ..	do	W. J. Quan & Co.....	Condensed cream
17151	F. J. Rakon.....	do	Van Camp Con'sed Milk Co.	Evaporated cream
17152	Chas. J. Albrecht.	do	Sprague, Warner & Co.....	Unsweet'd cream.
1607	P. Marine.....	4403 LaSalle St	The Oatman Cond. Milk Co.	Condensed milk..
1609	do	do	do	do
1613	J. W. Dowd	4226 Wabash av., Chi..	do	do
17315	Stanton & Co.....	69 Wash'g'on st., Chi.	Helvetia Milk Cond'ing Co.	Evaporated cream
17316	do	do	Borden Condensed Milk Co	Condensed milk..
193	Noll Bros	Centralia, Ill	do	Pure Evp'd cream

STANDARD.

Inspectors.	Fat.	Solids.	Ash.	Formal- dehyde.	Analyst.
Tragardh & Hoey	8.4	None...	E. N. Eaton.....
Hubbard & Hoey	9.3	69.	1.9	.do.....	L. F. Doggett.....
.do.....	13.2	76.	1.5	.do.....	.do.....
.do.....	10.5	28.7	1.6	.do.....	.do.....
.do.....	10.1	77.	1.7	.do.....	.do.....
.do.....	9.0	25.5	1.49	.do.....	.do.....
Geo. T. Ashley.....	9.3	27.7	1.60	.do.....	.do.....
Hubbard & Hoey.....	12.9	72.	1.62	.do.....	.do.....
.do.....	9.2	28.	1.72	.do.....	.do.....
.do.....	11.7	72.	1.83	.do.....	.do.....
Geo. T. Ashley.....	10.5	77.4	1.71	.do.....	.do.....
.do.....	8.5	27.9	1.52	.do.....	.do.....

STANDARD AND MISLABELED.

Inspectors.	Fat.	Solids.	Ash.	Formal- dehyde.	Remarks.	Analyst.
Hubbard & Hoey	6.	?	Made from skim milk.....	E. N. Eaton...
.do.....	13.35	29.	1.5	None...	Mislabeled	L. F. Doggett..
.do.....	9.4	27.	1.5	.do.....	.do.....	.do.....
.do.....	10.29	29.1	1.6	.do.....	.do.....	.do.....
Tragardh & Hoey	6.6	?	Made from skim milk.....	E. N. Eaton...
.do.....	5.4do.....	.do.....	.do.....
.do.....	6.	None...	.do.....	.do.....
Hubbard & Hoey	11.7	28.7	1.93	.do.....	Low in fat	L. F. Doggett..
.do.....	7.2	74.1	1.83	.do.....	Cond'n'sd milk below stand'd	.do.....
Geo. T. Ashley...	6.4	27.1	1.54	.do.....	Condensed milk made from skim milk.....	.do.....

INSPECTION AND ANALYSIS OF STANDARD COCOA

(E. N. Eaton,

No.	DEALER.	Address.	Manufacturer or Jobber.
16851	Milwaukee Ave. Coop- erative Store	Milwaukee & Carpenter sts., Chi.	C. J. Van Houten & Zoon
16789	Moeller Bros	928 Milwaukee ave., Chicago	Croft & Allen
16790	do	do	do
16791	do	do	do
16848	Milwaukee Ave. Coop- erative Store	Milwaukee & Carpenter sts., Chi.	Runkel Bros
16849	do	do	Rockwood & Co
16850	do	do	Josiah Webb & Co
16870	J. M. Carrol & Co	469 Milwaukee ave., Chicago	Stolwerck Bros
16868	do	do	H. O. Wilbur & Sons
16866	do	do	do
16891	Rockwood Bros. & Co.	95 North State st., Chicago	Rockwood & Co
16892	do	do	Huyler
16914	Tebbetts & Garland	2113 Michigan ave., Chicago	Amedee, Kohler & Fils
16915	do	do	Maillard
16916	do	do	Cobb Chocolate Co
16917	do	do	do
16918	do	do	do
32	Ed. Boyt	Vienna, Ill.	Walter Baker & Co
16968	L. Klein	Halstead, 14th & Liberty sts., Chi.	Rockwood Bros
16969	do	do	Walter Baker & Co
16970	do	do	H. C. Wilbur & Sons
16919	Tebbetts & Garland	2113 Michigan ave., Chicago	Hy. Maillard
16920	do	do	Bensdorp, Amsterdam, Holland
16921	do	do	F. C. Blooker
50	O. W. Chapman	Cisne, Ill.	William H. Baker
60	McCauly & Hill	Flora, Ill.	Walter Baker & Co
16923	Tebbetts & Garland	2113 Michigan ave., Chicago	Menier
17003	Klein Bros	Halsted, 14th & Canalport av., Chi.	Croft & Allen
17034	do	do	Wm. H. Baker
17008	do	do	Walter H. Baker
17009	do	do	Croft & Allen
16945	George Nauss	96 East 18th st., Chicago	Walter Baker
16971	L. Klein	Halsted, 14th & Liberty sts., Chi.	Runkel Bros
16972	do	do	Rockwood & Co
16973	do	do	Stolwerck's
31	Ed. Boyt	Vienna, Ill.	W. H. Baker & Co
49	O. W. Chapman	Cisne, Ill.	Walter M. Lowney Co
16942	George Nauss	96 East 18th st., Chicago	Walter Baker & Co
16943	do	do	Walter Baker
17060	M. K. Myer	Winnetka, Ill.	Huyler
17087	The Great Atlantic & Pacific Tea Co	76 East Adams st., Chicago	The Great Atlantic & Pa- cific Tea Co
17010	Klein Bros	Halsted, 14th & Canalport ave, Chi	William H. Baker
17104	Siegel & Cooper	State & Van Buren sts., Chicago	Plasman Co. of America
17106	do	do	Hazel Pure Food Co
17148	Hemb Grocery Co	Dundee, Ill	Manhattan Cocoa & Choc- olate Mills
138	S. F. Epler & Son	Albion, Ill.	Walter Baker & Co
157	H. D. Thing	Wayne City, Ill	Atkinson & Co., Inc
166	S. A. Cochenour	Mill Shoals, Ill.	Croft & Allen Co
179	T. S. Willis	Enfield, Ill.	W. H. Baker
142	Lockett Bros	Norris City, Ill.	Croft & Allen
16961	Noel	47 East Van Buren st., Chicago	Atkinson
17006	Klein Bros	Halsted, 14th & Canalport ave, Chi	Croft & Allen

AND CHOCOLATE AND SWEET CHOCOLATE.

Analyst.)

Representation.	Inspectors.	Found to be	Remarks.
Cocoa	Hubbard and Hoey	Cocoa	Alkaline process
Croft's Breakfast Cocoa	do	do	
Chocolate	do	Chocolate	
Sweet chocolate	do	Sweet chocolate	
Chocolate	do	do	Wrapped in tin foil
do	do	do	Some corn starch present
do	do	do	
Cocoa	do	Cocoa	
do	do	do	
Sweet chocolate	do	Sweet chocolate	
Premium chocolate	do	Cake chocolate	
Cocoa	do	Cocoa	
Chocolate	do	Sweet chocolate	
do	do	do	
do	do	do	
do	do	do	
Cocoa	do	Cocoa	Extra shell and few granules corn starch
Sweet chocolate	Geo. T. Ashley	Sweet chocolate	
do	Hubbard and Hoey	do	Contaminated with wheat and corn starch
German sweet chocolate	do	do	
Sweet chocolate	do	do	
Cocoa	do	Cocoa	In direct contact with tin
do	do	do	In paper inside tin
do	do	do	
Chocolate	Geo. T. Ashley	Sweet chocolate	
Pure chocolate	do	do	
Cocoa	Hubbard and Hoey	Cocoa	
Superior sweet chocolate	do	Sweet chocolate	
Chocolate	do	do	
Breakfast cocoa	do	Cocoa	Ash 5.37, Alk. 225. In direct contact with tin
do	do	do	Ash 5.25, Alk. 225. Paper over top
Cocoa	do	do	
Breakfast cocoa	do	do	Ash 5.40, Alk. 200. Direct contact with tin
do	do	do	Ash 4.75, Alk. 200. Direct contact with tin
Pure cocoa	do	do	Ash 7.82, Alk. 675. Alkaline process
Cocoa	Geo. T. Ashley	do	Ash 4.17, Alk. 175. In tin
Best cocoa	do	do	Ash 4.91, Alk. 175. Direct contact with tin
German sweet chocolate	Hubbard and Hoey	Sweet chocolate	
Bitter chocolate	do	Cake chocolate	
Vanilla chocolate	do	Sweet chocolate	
Sweet chocolate	do	do	
do	do	do	
Plasman chocolate	do	Plasman chocolate	Nothing found in examination in conflict with representation
Breakfast cocoa	do	Cocoa	No inside wrapper
Sweet chocolate	do	Sweet chocolate	
Pure chocolate	Geo. T. Ashley	do	
Chocolate	do	do	
Strictly pure cocoa	do	Cake cocoa	
Absolutely pure cocoa	do	Cocoa	No inside wrapper
Strictly pure cocoa	do	do	Some shell and foreign starch
Vanilla sweet chocolate	Hubbard and Hoey	Sweet chocolate	
Chocolate	do	Cake chocolate	

ANALYSIS OF COCOAS AND CHOCOLATES

(E. N. Eaton,

No.	DEALER.	Address.	Manufacturer or Jobber.
16852	Milwaukee Av. Coöp.Store..	Milwaukee av. and Carpenter st., Chicago	Stephen L. Bartlett
16869	J. M. Carroll & Co.	469 Milwaukee av., Chicago ..	Rockwood & Co.
16913	Tebbetts & Garland	2113 Michigan av., Chicago ..	Stephen F. Whitman & Son..
36	Otto Redden	Vienna, Ill.	W. H. Baker & Co.
16922	Tebbetts & Garland	2113 Michigan av., Chicago ..	Menier
17005	Klein Bros	Halsted, 14th and Canalport av., Chicago	Wm. H. Baker
17007	.dodo	L. A. Roberts & Co.
16944	George Nauss	96 E. 18th st., Chicago	Corcoran Co.
52	Gill & Miller	Flora, Ill.	Atkinson & Co.
17088	The Gt. Atl. & Pac. Tea Co..	76 E. Adams st., Chicago	The Gt. Atl. & Pac. Tea Co..
17105	Siegel & Cooper	State and Van Buren sts., Chicago	Chas. H. Phillips Chem. Co..
17107	.dodo	Chandler & Wells

AND SWEET CHOCOLATES—NOT STANDARD.

Analyst.)

Representation.	Inspectors.	Found to be—	Remarks.
Cocoa	Hubbard and Hoey	Cocoa with sugar	Sugar 52.2%
.dodo	Cocoa	Adulterated with wheat starch
Chocolatedo	Sweetened chocolate.	Mixed with 53.2% sugar
Bitter chocolate	Geo. T. Ashley	Adulterated cake chocolate	Mixed with wheat starch
Powdered chocolate..	Hubbard and Hoey	Sweetened	Sucrose added
Chocolatedo	Adulterated chocolate	Mixed with wheat flour
Cream chocolatedo	Sweetened cocoa	Sugar 53.5%. In direct contact with tin
Cocoado	Adulterated cocoa	Mixed with cocoa shell. Direct contact with tin
Pure cocoa	Geo. T. Ashleydo	Contains shells. Ash, 6.32; alkali, 450
A. & P. cocoa	Hubbard and Hoey	.do	Mixed with wheat starch. Direct contact with tin
Cocoado	Sweetened cocoa	Mixed with sugar. Alkali, 115; ash, 2.62. Direct contact with tin
Breakfast cocoado	Adulterated cocoa	Mixed with cocoa shell. Alkali, 385; ash, 8.00

ANALYSIS OF STANDARD MILK CHOCOLATE.

(E. N. Eaton, Analyst.)

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.	Remarks.
16890	Rockwood Bros & Co	95 N. State st., Chicago.	F. L. Cailer.	Genuine Swiss milk chocolate	Hubbard and Hoey	
16922	Noel	47 E. Van Buren st., Chicago	D. Peter	The original milk chocolate	do.	
16953	do.	do.	H. O. Wilbur & Sons.	American milk chocolate	do.	
17061	M. K. Meyer	Winnetka	Kohler-Lausanne	Swiss milk chocolate	do.	
17100	Clark	315 Dearborn st., Chicago	F. L. Cailer.	Genuine Swiss milk chocolate	do.	
17101	do.	do.	Walter M. Lowney	Milk chocolate	do.	
17102	do.	do.	D. Peter	do.	do.	

ANALYSIS OF SEVERAL VARIETIES OF COCOA PREPARATIONS.

(E. N. Eaton, Analyst.)

No.	VARIETY.	Total Ash.	Sol. Ash.	Insol. Ash.	Alk. of Soluble.	Alk. of Insoluble.	Total Alk.	Ether Extract.	Fiber.	Sugar.	Direct Pol.	Indirect Pol.
16851	Dutch cocoa, alkaline process.	8.80	5.55	3.25	475	150	6.25	26.25	5.93	1.8		
16700	Cake chocolate	3.82	2.35	1.47	100	50	1.50	22.85	4.90	45.5		
16791	Sweet chocolate	1.67	.97	.70	40	25	.65	41.43				
16870	German alkaline process cocoa	8.60	6.43	2.15	350	150	500	26.62	3.18			
16868	American cocoa	5.27	1.70	3.57	100	100	200	23.82				
16866	Sweet chocolate	1.85	1.60	1.25	25	50	75	26.40		51.6	54	-14.4
16852	Sweetened cocoa	3.45	1.85	1.60	130	100	230		2.75	32.2	55	-14.3
16969	Adulterated cocoa.	5.45	2.40	1.60	100	150	250	21.27	3.10	53.2	53	-17.2
16913	Sweetened chocolate	1.59	.62	.97	25	50	75	23.70				
36	Adulterated chocolate	2.72						43.30		53.5	55	-16
17007	Sweetened cocoa	1.80					75					

ANALYSIS OF CREAM-STANDARD.

(E. N. Eaton, Analyst.)

No.	FROM WHOM.	Address.	Producer.	Address.
1567	E. J. Kenney	Lake Forest, Ill.	E. J. Kenney	Lake Forest, Ill.
1571	Harry Barker	do.	do.	do.
17138	Foreman of Creamery	Dundee, Ill.	Attridge Bros.	Dundee, Ill.
1589	Henry Ehlerding	Chicago Heights, Ill.	Oatman Bros.	do.
1591	C. Tummalen	do.	do.	do.
1583	Martin Cholinski	do.	do.	do.
1595	Martin Cholinski	do.	do.	do.
1597	S. Stone	do.	do.	do.
1605	P. Marine	408 LaSalle st., Chicago	Oatman Condensed Milk Co.	Dundee, Ill.
1606	P. Marine	do.	Oatman Condensed Milk Co.	do.
1608	P. Marine	do.	Oatman Condensed Milk Co.	do.
1610	John Jacobson	3318 Indiana ave., Chicago	Cornell Bros.	Huntley, Ill.
1612	John Jacobson	do.	do.	do.
1615	Bowman Dairy Co.	3514 Rhodes ave., Chicago	Bowman Dairy Co.	St. Charles, Ill.
1616	Bowman Dairy Co.	do.	do.	do.
1617	John Vornazous Co.	440 Wabash ave., Chicago	Cornell Bros.	Huntley, Ill.
1619	Thompson Ice Cream Co.	Chicago	American Milk Product Co.	Union, Ill.

ANALYSIS OF CREAM-STANDARD.—*Concluded.*

(E. N. Eaton, Analyst.)

No.	Distributor.	Address.	Representation.	Where sample taken.	Inspectors.	Sp. Gr.	Fat.	Formaldehyde.
1567	E. J. Kenney	Lake Forest, Ill.	Cream	Wagon	Hubbard & Hoey	1.015	20	None
1571	Barker	do	do	do	do	1.075	18	do
1718	Henry Ehlerding	Chicago Heights, Ill.	Condensed cream	Creamery	do	1.860	33.6	do
1589	C. Tummalen	do	Cream	Wagon	Tragardh & Hoey	1.018	20	do
1591	M. Cholinski	do	do	do	do	1.018	22	do
1593	Frank Choinski	do	do	do	do	1.018	18	do
1597	S. Stone	do	do	do	do	1.015	17	do
1653	P. Marine	403 LaSalle st., Chicago	do	Train	do	1.015	17	do
1656	P. Marine	do	Cream	do	do	1.075	17	do
1658	P. Marine	do	do	do	do	1.075	17	do
1610	John Jacobson	318 Indiana ave., Chicago	Cream 26 per ct.	do	do	1.045	15	do
1612	John Jacobson	do	do	do	do	1.025	24	do
1613	Bowman Dairy Co.	3514 Rhodes ave., Chicago	do	do	do	1.045	25	do
1616	Bowman Dairy Co.	do	Cream	do	do	1.035	23	do
1617	John Vornazous Co.	440 Wabash ave., Chicago	Cream 26 per ct.	do	do	1.000	30	do
1619	Thompson Ice Cream Co.	Chicago	Cream 18 per ct.	do	do	1.045	24	do
				do	do	1.095	20	do

ANALYSIS OF CREAM BELOW STANDARD AND ADULTERATED.

(E. N. Eaton, Analyst.)

No. 1565.

From whom.....	Steve Sutton
Address.....	Lake Forrest, Ill
Producer.....	George Hockney, Lake Forrest, Ill
Distributor.....	Steve Sutton
Address.....	Lake Forrest, Ill
Representation.....	Cream
Inspectors.....	Hoey & Hubbard

Analysis.

Sp. gr.....	1.012
Fat.....	23
Formaldehyde.....	Present
Remarks.....	Adulterated

No. 1569.

From whom.....	McVey & Shields
Address.....	Lake Forrest, Ill
Producer.....	Burras & Purdy, Waukegan, Ill
Distributor.....	W. F. McVey
Address.....	Lake Forrest, Ill
Representation.....	Cream
Inspectors.....	Hoey & Hubbard

Analysis.

Sp. gr.....	1.009
Fat.....	25
Formaldehyde.....	Present
Remarks.....	Adulterated

CREAM EXAMINED FOR CITY BOARD OF HEALTH, SPRINGFIELD.

(E. N. Eaton, Analyst.)

No. 1.

Sp. gr.....	1.0225
Fat.....	15.50
Solids not fat.....	7.56
Ash.....	.71
No formaldehyde.....	Trace Borax

No. 2.

Total solids.....	25.90
Fat.....	17.50
Solids not fat.....	8.40
Ash.....	.62

Sample gives analytical data within limits of normal cream.

EXAMINATION OF PURE CREAM OF TARTAR.

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.	Remarks.	Analyst.
16673	S. C. Spiegler	Des Plaines, Ill.		Cream of Tartar	Hubbard & Hoey	Pure.	L. F. Doggett.
16688	Boston Store.	State & Madison st., Chicago.	Thayer & Co.	do	do	do	E. N. Eaton.
16958	George Nauss.	96 E. 18th st., Chicago.		do	do	do	do
16882	Rockwood Bros. & Co.	95 State st., Chicago.	Eddy & Eddy	do	C. E. Tragardh.	Pure	do
185	I. W. Faulders.	Oregon, Ill.	Guyer & Calkins Co.	do	do	do	do
211	O. Chaddock.	Polo, Ill.		do	do	do	do
277	L. W. Newcomber & Co.	do	do	do	do	do	do
285	Nicodemus & Brand.	do	Eddy & Eddy	do	do	do	do
134	Asa Pixley.	West Salem, Ill.	Frank Tea & Spice Co.	do	Geo. T. Ashley.	do	do
17248	A. V. Edman.	Chicago Heights, Ill.		do	Hubbard & Hoey.	do	do
17261	C. L. Sage.	do		do	do	do	do
17298	Smith & Wallace.	do		do	do	do	do
17286	P. J. Jurgensen.	do		do	do	do	do
17302	Joseph Weishaar.	do	J. H. Conrad & Co.	do	do	do	L. F. Doggett.
17353	Chas. R. Lott.	480 W. Van Buren st., Chicago.		do	do	do	do
17354	Carl Broeker.	Barrington, Ill.	W. J. Quan	do	do	do	do
17371	John C. Plagge.	do		do	do	do	do
17401	Lipofski Bros.	do		do	do	98 9%	do
17408	LeFevre & Boyles.	Wheaton, Ill.	Reid, Murdoch & Co.	do	do	97	F. N. Eaton.
17426	W. V. Lamb.	do	do	do	do	98 1	do
17443	F. Nichols & Co.	do	do	do	do	98 6	do
17452	W. S. Dollinger.	do	do	do	do	98 6	do

ADULTERATED CREAM OF TARTAR.

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.	Remarks.	Analyst.
16877	J. M. Carroll & Co.	469 Milwaukee av., Chicago.		Cream of Tartar.	Hubard & Hoey	Alkalinity .0571 Na H C O ₃ on 1 Gm. Sodium Bi- carbonate and Cream Tartar...	E. N. Eaton.

EXTRACTS OTHER THAN VANILLA AND LEMON.

(L. F. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer of Jobber.	Representation.	Inspectors.
16531	August Niehaus	Des Plaines, Ill.	Adam C. Orr	Extract of onion	Hubbard & Hoey
16504	W. A. Weiboldt & Co.	937 Milwaukee av., Chicago, Ill.	C. H. R. Hansen's	Extract of ginger	do.
240	Creel & Chandler	Vandalia, Ill.	Standard Manufacturing Co.	do.	J. C. Ware
16888	Rockwood Bros. & Co.	North State st., Chicago, Ill.	Dr. Price	Extract of onion	Hubbard & Hoey
17062	M. K. Meyer	Winnemka, Ill.	Price Extract Co.	do.	do.
170	Hammond & Son	Sycamore, Ill.	W. J. Guan & Co.	Pure strawberry	C. E. Tragarth
139	W. H. Fossett	Norris City, Ill.	E. Bierhaus & Sons	Artificial banana	Geo. T. Ashley

EXTRACTS OTHER THAN VANILLA AND LEMON—Concluded.

No.	Solids.	Ether extract.	Non-volatile ether extract.	Volatile ether extract.	Ash.	Remarks.	Found to be.
16331	6.13					Tests made for sulphur compounds	Onion extract.
16801		2.4	1.8	.6		Tropaeolin coloring	Ginger coloring
240	3.				.07	Aniline coloring	Artificial raspberry, illegal
16888	11.				.39	Alkaline ash	Onion extract
17062	5.1				.42	Alkaline ash	do.
170	.95				.04	Aniline coloring, no alkalinity to ash	Artificial strawberry extract, illegal
139							Artificial banana extract

EXAMINATION OF PURE GINGER.

No.	DEALER.	Address.	Manufacturer or jobber.	Representation.	Inspectors.	Remarks.	Analyst.
2003	Jos. Fisher	Oblong, Ill.	Wm. Schotten & Co.	Ginger.	J. C. Eagleton		L. F. Doggett
2014	W. F. Brackett	do	do	Ground ginger.	do		do
2019	Sears & Wood	do	R. T. French Co.	Ginger.	do		do
2066	Hurst Bros.	Hutsenville, Ill.	do	do	do		do
16068	S. C. Spiegler	Des Plaines, Ill.	do	do	Hubbard & Hoey	Contaminated with mustard	do
16085	Boston Store	State & Madison st., Chi.	do	do	do		E. N. Eaton
16706	S. Lederer & Co.	South Chicago, Ill.	do	Ground ginger.	do		do
16736	Bender Bros.	do	do	Ginger.	do		do
16765	Moeller Bros.	928 Milwaukee av., Chi'go	do	do	do		do
16783	Oppenheimer	4700 Ashland av., Chicago	do	do	do		do
16818	W. A. Weiboldt & Co.	137 Milwaukee av., Chi'go	do	do	do	Contaminated.	do
16838	C. R. Cave	South Chicago, Ill.	do	do	do		do
16892	Milwaukee Avenue Cooperative Store.	Milwaukee, Wis.	do	do	do		do
16881	J. M. Carroll & Co.	469 Milwaukee av., Chi'go	do	Ground ginger.	do		do
16897	Rockwood Bros. & Co.	95 N. State st., Chicago.	do	Ginger.	do		do
16927	Tebbitts & Garland.	2113 Michigan av., Chi'go	do	do	do		do
16954	George Nauss	96 East 13th st., Chicago.	Sprague, Warner & Co.	do	do		do
3757	J. H. Ferrel	Robinson, Ill.	R. T. French Co.	Ground ginger.	J. C. Eagleton		do
3776	Arthur Hill	do	Reid, Murdoch & Co.	do	do		do
3743	C. E. Lewis & Son	do	do	do	do		do
3768	C. E. Lewis & Son	do	do	do	do		do
16991	L. Klein	Halsted, 14th and Liberty sts., Chicago.	do	do	do		do
71	H. Sander & Son	Cairo, Ill.	James H. Forbes Tea & Coffee Co.	do	Hubbard & Hoey		do
17025	Klein Bros.	Halsted, 14th & Canalport av., Chicago.	do	Perfectly pure	Geo. T. Ashley		L. F. Doggett
17056	Chas. J. Voltsf	do	do	Ground ginger.	Hubbard & Hoey		E. N. Eaton
17070	M. K. Meyer	Winnetka, Ill.	do	Ginger.	do		do
17078	T. P. Evans	do	do	do	do		do
17098	The Great Atlantic & Pacific Tea Co.	do	do	do	do		do
167	Hammond & Son	76 E. Adams st., Chicago	The J. P. Dieter Co.	do	do		L. F. Doggett
174	Herbert & Robbins	Sycamore, Ill.	Unknown	Pure ginger	C. E. Tragardh		E. N. Eaton
182	Murdock & Schneider	Oregon, Ill.	Eddy & Eddy	do	do		do
183	J. D. Artz	do	Unknown	do	do		do
202	Max Caplan	do	McNeil & Higgins	do	do		do
206	A. E. Welty & Co.	do	The Woolson Spice Co	do	do		do
206	A. E. Welty & Co.	do	E. B. Miller & Co	do	do		do

222 G. W. Bettinger.....	Polo, Ill.....	Unknown.....	Pure.....	do.....	do.....
247 Myers Bros.....	do.....	The Frank Tea & Spice Co.....	do.....	do.....	do.....
251 F. A. Geeting.....	do.....	do.....	do.....	do.....	do.....
131 Asa Pixley.....	West Salem, Ill.....	Wm. Schotten & Co.....	Perfectly pure.....	do.....	do.....
143 Lockett Bros.....	Norris City, Ill.....	Goddard Grocery Co.....	Pure ginger.....	do.....	do.....
173 A. Overfield.....	Springerton, Ill.....	do.....	do.....	do.....	do.....
17186 Messersmith & Voigt.....	Jackson boul. & Morgan st., Chicago.....	do.....	Ginger.....	Hubbard & Hoey.....	L. F. Doggett.....
17262 C. L. Sage.....	Chicago Heights, Ill.....	do.....	Ground ginger.....	do.....	E. N. Eaton.....
17242 A. V. Edman.....	do.....	do.....	Ginger.....	do.....	do.....
17237 Alfred A. Moses.....	Highland Park, Ill.....	do.....	do.....	do.....	L. F. Doggett.....
17280 P. J. Jurgensen.....	Chicago Heights, Ill.....	do.....	do.....	do.....	do.....
17319 Stanton & Co.....	69 Washington st., Chicago.....	do.....	Genuine Borneo ginger.....	do.....	do.....
17328 Chas. R. Lott.....	480 W. Van Buren st., Chi.....	Myer Bros. Coffee & Spice Co.....	Ground ginger.....	do.....	do.....
216 F. L. Ulrich.....	Pinckneyville, Ill.....	do.....	Pure ginger.....	Geo. T. Ashley.....	E. N. Eaton.....
17345 A. W. Meyer.....	Barrington, Ill.....	do.....	Ground ginger.....	Hubbard & Hoey.....	do.....
17384 D. F. Lamey.....	do.....	do.....	Ginger.....	do.....	do.....
17398 Lipofski Bros.....	do.....	J. H. Conrad & Co.....	do.....	do.....	do.....
17411 LeFevre & Boyles.....	Wheaton, Ill.....	Reid, Murdoch & Co.....	Borneo ginger.....	do.....	do.....
17127 W. V. Lamb.....	do.....	do.....	Ground ginger.....	do.....	do.....
17437 F. Nichols.....	do.....	Dwinell-Wright Co.....	do.....	do.....	do.....
17449 W. S. Dollinger.....	do.....	do.....	do.....	do.....	do.....

EXAMINATION OF ADULTERATED GINGER.

No.	DEALER.	Address.	Manufacturer or jobber.	Representation.	Inspectors.	Remarks.	Analyst.
3781	Steel & Horning.....	Robinson, Ill.....	Bement, Rea & Co.....	Ground ginger.....	J. C. Eagleton.....	Ash 3.85; contains pepper, corn meal, hair and sand.....	E. N. Eaton.....
17301	Joseph Weishaar.....	Chicago Heights, Ill.....	do.....	Ginger.....	Hubbard & Hoey.....	Mixture of mustard and ginger.....	L. F. Doggett.....

PURE JELLIES, JAMS, PRE

(L. F. Doggett,

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.
16797	W. A. Weiboldt.....	937 Milwaukee ave., Chicago	Reid, Murdoch & Co.	Pure Fruit Jelly.....
16798	W. A. Weiboldt.....	937 Milwaukee ave., Chicago	Reid, Murdoch & Co.	Red Raspberry Jam.
16800	W. A. Weiboldt.....	937 Milwaukee ave., Chicago	Reid, Murdoch & Co.	Pure Fruit Jelly.....
16854	Milwaukee Ave. Co-Operative Store ..	Milwaukee & Carpenter sts., Chicago	Sprague, Warner & Co.	Strawberry Preserves
16906	Rockwood Bros. & Co.	95 N. State st., Chicago	Marked "H. & D."	Best Quality Crab Apple Jelly.....
16909	Tebbetts & Garland	2113 Michigan ave., Chicago	Bishop & Co	Tomato Spiced Preserves.....
16910	Tebbetts & Garland	2213 Michigan ave., Chicago	Beech - Nut Packing Co	Grape Jam
16911	Tebbetts & Garland	2113 Michigan ave., Chicago	Miss Ellen H. North	Current Jelly.....
16912	Tebbetts & Garland	2113 Michigan ave., Chicago	do	Quince Jelly.....
253	T. N. Pilkin	Gallatin st., Vandalia, Ill	Hulman & Co	Apple Butter.....
16936	George Nauss	96 E. 18th st., Chicago	H. J. Heinz & Co	do
16937	George Nauss	do	Mrs. Nauss	Currant Jelly.....
16939	George Nauss	do	Mrs. F. J. Moody	Orange Marmalade..
16985	L. Klein	Halsted, 14th & Liberty sts., Chicago	Reid, Murdoch & Co.	Strawberry Jam.....
17075	T. P. Evans	Winnetka, Ill	E. T. Cowdrey	Grape Jelly.....
17076	T. P. Evans	do	do	Crab Apple Jelly.....
17077	T. P. Evans	do	do	Red Currant Jelly.....
308	George R. Angel	121-123 Vermillion st., Danville, Ill	Reid, Murdoch & Co.	Pure Apple and Grape.....
309	George R. Angel	121-123 Vermillion st., Danville, Ill	do	Pure
17141	Schults & Mueller	Dundee, Ill	do	Peach Jam
17310	Stanton & Co	69 Wash. st., Chicago	Wm. P. Hartley	Appricot Jam
17311	Stanton & Co	do	do	Raspberrry Jam
17312	Stanton & Co	do	do	Strawberry Jam
17313	Stanton & Co	do	do	Red Currant Jam
17314	Stanton & Co	do	Mrs. F. J. Moody	Orango Marmalade..
17335	Chas. R. Lott	480 W. Van Buren st., Chicago	do	do
17337	Chas. R. Lott	480 W. Van Buren st., Chicago	do	Plum Jelley.....

JELLY,

(E. N. Eaton,

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.
16741	Bender Bros.....	South Chicago, Ill.....	Kenwood Preserving Co	Grape jelly.....
306	S. A. Swisher	117 Vermillion street, Danville, Ill.....	Chicago Concentrating Co	Pure strawberry.....
307	S. A. Swisher	117 Vermillion street, Danville, Ill.....	do	Pure currant jelly.....
317	M. H. Learnard.....	701 N. Vermillion St., Danville, Ill.....	Said to be Payton-Palmer Co.....	Raspberry jelly.....
318	M. H. Learnard.....	701 N. Vermillion St., Danville, Ill.....	do	Peach.....
319	C. N. Kingham & Co	607 N. Vermillion St., Danville, Ill.....	Payton-Palmer Co..	Strawberry
320	C. N. Kingham & Co	607 N. Vermillion St., Danville, Ill.....	Said to be Payton-Palmer Co.....	Pineapple jelly.....

SERVES AND FRUIT BUTTERS.

Analyst.)

Inspectors.	Glucose.	Starch.	Coloring.	Preservative	Found to be.
Hubbard and Hoey...	None...	Present	Vegetable	None	Pure Fruit Jelly.....
do	do	None	do	do	Pure
do	do	Present	do	do	do
do	do	Some	do	do	do
do	do	Present	do	do	do
do	do	None	do	do	do
do	do	do	do	do	do
do	do	do	do	do	do
do	do	Present	do	do	do
J. C. Ware	do	Some	do	do	Pure but old and mouldy
Hubbard and Hoey	do	None	do	do	Pure
do	do	do	do	do	do
do	do	do	do	do	do
do	do	do	do	do	do
do	do	do	do	do	do
do	do	do	do	do	do
J. C. Ware	do	do	do	do	do
do	do	do	do	do	do
Hubbard and Hoey	do	do	do	do	do
do	do	do	do	do	do
do	do	do	do	do	do
do	do	do	do	do	do
do	do	do	do	do	do
do	do	do	do	do	do
do	do	do	do	do	do
do	do	do	do	do	do
do	do	do	do	do	do
do	do	do	do	do	do

ADULTERATED.

Analyst).

Inspectors.	Direct Polarization.	Invert Polarization.	Sucrose.	Dextrin.	Starch.	Color.	Preservative.	Interpretation.
Hubbard & Hoey..	108	108.	...00...	Present..	Not ani-line....	Benzoic acid ...	Imitati'n jelly...
J. C. Ware.....	-16	None....	Present..	Fruit....	Apple body...
do.....	-17	do	do	do	do
do.....	9	11.2	Present..	None....	Coal tar..	Benzoic acid ...	Glucose jelly...
do.....	9	4.4	do	Present..	do	do
do.....	8	7.2	do	None....	Coal tar..	do	do
do.....	7	4.	do	Present..	do	do

ADULTERATED JELLIES, JAMS AND FRUIT BUTTERS.

(L. F. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.
18719	S. Lederer & Co.	South Chicago, Ill.	H. & H. Preserving Co.	Apple butter.	Hubbard & Hoey
18740	Bender Bros.	do.	do.	do.	do.
18764	Oppenheimer	4700 Ashland av., Chicago.	Chicago Concentrating Co.	do.	do.
18763	Oppenheimer	do.	Knox Pickle and Preserve Co.	Strawberry jelly	do.
18777	Moeller Bros.	925 Milwaukee av., Chicago.	Moeller Bros.	Peach preserves	do.
18778	Moeller Bros.	do.	No name nor address	Fruit jam.	do.
18779	Moeller Bros.	do.	Manierre & Yoe	Preserves.	do.
18780	Moeller Bros.	do.	St Louis Syrup & Preserving Co.	do.	do.
18781	Moeller Bros.	do.	do.	Plum jam	do.
18782	Moeller Bros.	do.	do.	Jelly	do.
18790	W. A. Weiboldt	937 Milwaukee av., Chicago.	No name nor address.	Strawberry preserves	do.
18801	W. A. Weiboldt	do.	Reid, Murdoch & Co.	Apple butter	do.
18821	C. R. Cave	South Chicago, Ill.	Kenwood Preserving Co.	Grape jelly	do.
18822	C. R. Cave	do.	Franklin McVeagh & Co.	Peach preserves	do.
18823	C. R. Cave	do.	do.	Compound jelly	do.
18824	C. R. Cave	do.	Anderson Food Co.	Blackberry preserves	do.
18825	C. R. Cave	do.	Lamon-Gohl Syrup Co.	Pure apple butter.	do.
18855	Milwaukee ave., Co-Oper	do.	Chicago Concentrating Co.	Pure fruit.	do.
18856	Milwaukee Store.	Milwaukee & Carpenter sts., Chicago.	Smith, Ball & Co.	Pure fruit.	do.
18857	Milwaukee Store.	Milwaukee & Carpenter sts., Chicago.	do.	Six per cent fruit.	do.
254	John Lib.	Milwaukee & Carpenter sts., Chicago.	do.	Raspberry jelly	do.
261	Warren Brooming	4th st., Vanalia, Ill.	H. J. Heinz Co.	Assorted jellies	J. C. Ware
18905	Rockwood Bros. & Co.	Vanalia, Ill.	Chicago Concentrating Co.	Compound apple butter.	do.
18928	George Nauss	95 N. State st., Chicago.	Chicago Concentrating Co.	Compound jelly	Hubbard & Hoey
261	Parvin Bros.	96 East 18th st., Chicago.	H. & H. Preserving Co.	Raspberry preserves	do.
261	Wide-Awake	Danville, Ill.	St. Louis Syrup & Preserving Co.	Pure preserved figs.	G. T. Ashley
267	Levin Bros. & Co.	128 E. Main st., Danville Ill.	Reid, Murdoch & Co.	Black raspberry jam	J. C. Ware
267	Levin Bros. & Co.	do.	Webster Grocery Co.	Pure apple butter	do.
268	Levin Bros. & Co.	do.	McNeill & Higgins.	do.	do.
268	Levin Bros. & Co.	do.	do.	Raspberry	do.
18982	L. Klein	Halsted, 14th & Liberty sts., Chicago.	West Shore Packing Co.	Cherry preserves	Hubbard & Hoey
18983	L. Klein	do.	do.	Fig preserves	do.
18984	L. Klein	do.	Sprague, Warner & Co.	Red currant preserves.	do.

16986 L. Klein.....	do.....	Reid, Murdoch & Co.....	Egg plum jam.....	do.....
16987 L. Klein.....	do.....	West Shore Packing Co.....	Currant jelly.....	do.....
16988 Klein Bros.....	Halsted, 20th st., & Canalport av., Chi.....	Reid, Murdoch & Co.....	Dansons.....	do.....
16989 Klein Bros.....	do.....	The Smythe Ball Co.....	Cherry preserves.....	do.....
17000 Klein Bros.....	do.....	do.....	Pure fruit preserves.....	do.....
17001 Klein Bros.....	do.....	Reid, Murdoch & Co.....	Black raspberry jam.....	do.....
303 Gammel & Lewman.....	124 N. Vermilion st., Danville, Ill.....	Curtice Bros.....	Pure.....	J. C. Ware.....
327 E. & L. Bordolow.....	823 N. Vermilion st., Danville, Ill.....	Payton-Palmer.....	do.....	do.....
328 E. & L. Bordolow.....	do.....	Williams Bros.....	Incorrectly labeled.....	do.....
17147 Hemp Grocery Co.....	Dundee, Ill.....	McNeil & Higgins.....	do.....	do.....
17156 Chas. Mutchow.....	do.....	Comet Preserving Co.....	Peach butter.....	Hubbard & Hoey.....
17336 Chas. R. Lott.....	480 W. VanBuren st., Chicago.....	Reid, Murdoch & Co.....	Raspberry jelly.....	do.....
			Maraschino cherries.....	do.....

ADULTERATED JELLIES, JAMS AND FRUIT BUTTERS—Concluded.

(L. F. Doggett, Analyst.)

No.	Coloring.	Preservative.	POLARISCOPIC READINGS.		Per cent Sucrose.	Starch.	Minimum per cent Glucose.	Found to be
			Direct.	Invert.				
16719	Vegetable	Benzoic acid.	2.		None.	Present.	All glucose.	Preservative used.
16740	do	Salicylic acid.	62.6	62.8	None.	do.	do.	Salicylic acid used.
16741	do	do	70.	65.	7.3	do.	38.5	A glucose mix; salicylic acid, preservative; illegal.
16763	Not aniline.	Benzoic acid.	74.7	65.	6.2	None.	22.4	Starch glucose jelly pres'd with benzoic acid; illegal.
16771	Vegetable	do	45.5	37.2	do.	do.	do.	Glucose preserves, pres'd with benzoic acid; illegal.
16778	Not aniline.	Small amt Benzoic acid	22.4	21.8	do.	Trace.	do.	Glucose mixture, small amt. benzoic acid; illegal.
16780	Vegetable	do	91.6	91.	None.	Trace.	do.	do.
16781	Not aniline.	Some Benzoic acid.	100.5	102.	None.	Trace.	do.	Glucose mixture; some benzoic acid; illegal.
16782	Vegetable	Small amt Benzoic acid	55.3	56.4	do.	Trace.	do.	Glucose jam; small amt. benzoic acid; illegal.
16789	Aniline.	None.	5.7	4.8	.6	None.	do.	Glucose jelly; no preservative; illegal.
16801	do	Benzoic acid.				Small amount	Some glucose.	Colored.
16821	do	Salicylic acid.	34.4	6.4	21.	Slight amt	7.6	Glucose mix., pres'd with benzoic acid; illegal.
16822	Vegetable	Benzoic acid.	84.5	80.2	3.2	None.	46.4	Preserved with salicylic acid.
16823	do	do	88.2	86.	1.65	Present.	49.4	Some glucose, benzoic acid preservative; illegal.
16824	Aniline.	do				Some.	do.	Glucose mixture; starch added; illegal.
16825	do	Salicylic acid.				Present.	do.	Glucose mix.; aniline color, starch added; illegal.
16855	Aniline	None.	48.3	40.4	5.6	do.	24.4	Salicylic acid preservative.
16856	do	do	72.	67.	3.7	do.	39.	Glucose, starch mixture; aniline color; illegal.
16857	do	do	95.7	95.6	None.	do.	54.6	do.
256	do	do	58.	57.4	do.	do.	33.1	Glucose mixture; illegal.
16905	Vegetable	Salicylic acid.	75.6	76.	do.	do.	43.4	Glucose mix., pres'd with salicylic acid; illegal.
16938	Aniline.	Benzoic acid.	52.8	31.2	16.2	None.	20.9	Current jelly preserved with benzoic acid.
45	Vegetable	do	93.7	87.4	do.	Trace.	50.8	Adult'd with glucose, color'd with aniline; illegal.
296	do	None.	22.2	21.4	None.	do.	do.	Glucose mixture; illegal.
297	do	Salicylic acid.	55.7	56.	do.	Present.	All glucose.	Preserved with salicylic acid.
287	do	do			do.	do.	do.	Glucose mixture; salicylic acid present; illegal.
285	Aniline.	None.	66.	60.4	4.2	do.	35.	Colored with aniline.
289	do	do				do.	do.	do.
16982	do	Benzoic acid.	89.2	74.6	11.	do.	44.	Glucose mixture colored with aniline; preserved with benzoic acid; illegal.
16983	Vegetable	None.	5.4	4.	1.	do.	2.5	Glucose mixture; illegal.
16984	Aniline.	do				do.		Small amt. of glucose in sample; aniline color.

16986	Vegetable	Benzoic acid	17.2	8.2	6.7	..do.....	6	Some glucose in sample; benzoic acid preservative
16987	..do..	..do..	72.5	71.	1.1	..do..	40.8	Glucose mix. benzoic acid preservative; illegal
16988	..do..	..do..	53.6	60.	None	..do..	33.4	Glucose mix; prs'd with benzoic acid; illegal
16989	Aniline	Small amount	43.3	37.4	8.2	Small amount	22.9	Glucose mix; aniline col., benz. acid presv'te; illegal
17000	Vegetable	Benzoic acid	55.	14.	13.8	Present	10.9	Glucose in sample; benzoic acid preservative; illegal
17001	..do..	..do..	55.	46.6	6.3	None	27.8	Glucose mixture; illegal
303	..do..	Benzoate of soda	Present	..	Starch add; prs'd with sodium benzoate, so m'k'd
327	..do..	None	86.4	88.	49.3	Analysis does not corresp'nd with formula on pkg
328	..do..	..do..	91.6	94.8	52.3	..do..
17147	Aniline	..do..	None	..	Colored with aniline
17156	..do..	..do..	9.5	Some	..	Glucose mix. col'd with aniline, some starch; illeg'l
17336	..do..	Salicylic acid	83.7	71.	..	None	42.4	Preserved with salicylic acid; aniline coloring

EXTRACT OF LE

(E. N. Eato

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.
16744	Oppenheimer	4700 Ashland av., Chic...	Field & Lesser Mfg. Co.....	Concentrated extract of lemon.....
16745	Oppenheimer	do.....	J. P. Dieter.....	Double ext. of lemon
16747	Oppenheimer	do.....	Henry Horner.....	Extract of lemon.....
16748	Oppenheimer	do.....	Burnett	Pure extract of lemon
17016	Klein Bros.....	Halsted, 14th st. & Canal- port av., Chicago.....	Durlacher Bros.....	Extract of lemon.....
4044	B. Hanmessenger....	Green & Broadway, E. St. Louis, Ill.....	Eddy & Eddy.....	do.....
4047	Frank S. Niehaus.	332 Broadway, East St. Louis, Ill.....	Price Flavoring Ex- tract Co.....	do.....
4052	L. C. Weis.....	347 E. Broadway, E. St. Louis, Ill.....	do.....	do.....

LEMON EXTRACT--SENT IN

(E. N. Eaton, Analyst.)

No.	OIL OF LEMON.	Color.	Methyl alcohol.	Remarks.
18707	0.5	None.....	Below standard.....

MON, STANDARD.

n, Analyst.)

Inspectors.	Oil of lemon.	Color.	Methyl alcohol.	Remarks.
Hubbard & Hoey	5.5	Coal tar.....	None.....	Considerable undissolved oil.....
.do.....	5.6	.do.....	.do.....	
.do.....	6.2	.do.....	.do.....	
.do.....	10.0	Natural.....	.do.....	
.do.....	4.9	.do.....	.do.....	
J. C. Eagleton....	5.2	Di-nitro-cresol....	.do.....	
.do.....	7.1	Natural.....	.do.....	
.do.....	7.1	.do.....	.do.....	

LEGAL AND STANDARD LEMON EXTRACTS.

(L. F. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer.	Representation.	Inspector.	Oil Content.	Coloring.
1500	Michigan Butter Co.	274 E. 31st st., Chicago.	Tea Co. 7030 Stony Island av., Chicago.	Lemon	Hoey, Eagleton	5.1	Aniline
16577	Boston Store	State and Madison sts., Chi.	C. H. R. Hansen's	Lemon extract	Hubbard, Hoey	10.7	Tropaeolin
16578	Boston Store	do	Dr. Price	do	do	7.2	Vegetable
16579	Boston Store	do	Burnetts	do	do	9.5	do
16714	S. Lederer & Co.	South Chicago, Ill.	Henry Horner & Co.	do	do	11.6	Tropaeolin
16717	S. Lederer & Co.	do	Price Flavoring Extract Co.	do	do	7.3	do
16723	Bender Bros.	do	Durlacher Bros.	do	do	5.1	do
16770	Moeller Bros.	928 Milwaukee ave., Chicago.	Dr. Price	do	do	8.	do
16803	W. A. Weiboldt & Co.	937 Milwaukee ave., Chicago.	W. A. Weiboldt & Co.	Pure extract of lemon	do	5.6	Tropaeolin
16805	W. A. Weiboldt & Co.	do	C. H. R. Hansen's	Extract of lemon	do	9.5	do
16845	W. A. Weiboldt & Co.	do	Dr. Price	do	do	7.2	do
16874	Operative Store	Milwaukee, Carpenter sts., Chi.	Sprague, Warner & Co.	do	do	6.	Tropaeolin
	J. M. Carrol & Co.	468 Milwaukee ave., Chicago.	J. M. Carrol & Co.	Warranted pure extract lemon	do	6.14	do
16924	Tebbetts & Garland	2123 Michigan ave., Chicago.	Burnett	Lemon	do	10.1	do
16935	George Nauss	96 E. 18th st., Chicago.	Joseph Burnet & Co.	Extract of lemon	do	9.7	do
3754	J. H. Ferrel	Robinson, Ill.	Royal Remedy Co.	do	J. C. Eagleton	5.3	Di-nitro-cresol
3747	Brigham & Bathlot	do	do	do	do	5.2	do
103	Claus Anderson	5 Points, Moline, Ill.	Van Patten & Marks	Lemon	C. E. Tragardh	5.5	do
108	Lundeen & Nelson	1514 6th ave., Moline, Ill.	Morton L. Marks Co.	Lemon extract	do	5.3	do
114	Evans Bros.	518 15th st., Moline, Ill.	Frank Nadler & Co.	do	do	8.2	do
137	P. H. Dohrri	1422 15th st., Moline, Ill.	Morton L. Marks & Co.	do	do	6.1	do
300	William Murphy	505 E. Main st., Danville, Ill.	Geiger Tinney Co.	Triple extract	J. C. Ware	5.8	Tropaeolin
405	Shafer & Conour	Olney, Ill.	Schnull & Co.	Extract of lemon	J. C. Eagleton	5.3	do
4007	F. Landenberger	do	Price Flavoring Extract Co.	do	do	7.2	do
85	James Meehan	Cairo, Ill.	Jas. H. Forbes Tea, & Coffee Co.	Perfectly pure	Geo. T. Ashley	5.37	Di-nitro-cresol
90	New York Store Mercantile Co.	do	N. Y. Store Mercantile Co.	Strictly pure	do	5.80	do
17091	The Great Atlantic & Pacific Tea Co.	76 E. Adams st., Chicago.	Great Atlantic & Pacific Tea Co.	Lemon extract	Hubbard, Hoey	6.10	Vegetable
4065	J. Sullivan & Son.	237 Collinsville ave., E. St. Louis, Ill.	Eddy & Eddy	do	J. C. Eagleton	4.8	Di-nitro-cresol
17108	Siegel & Cooper	State & Van Buren sts., Chi.	Hazel Pure Food Co.	Triple extract	Hubbard, Hoey	5.9	do
107	J. C. Brown	Percy, Ill.	Goddard Grocery Co.	do	Geo. T. Ashley	4.8	do
118	Finch Bros.	Carmi, Ill.	Hulman & Co.	Concentrated extract	do	4.8	Di-nitro-cresol
1942	Sent in.	do	do	Lemon extract	F. Hoey	5.	Vegetable

LEGAL AND STANDARD LEMON EXTRACTS.—*Concluded.*

(L. F. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer.	Representation.	Inspector.	Oil Content.	Coloring.
330	Robt. Koch	826 N. Vermillion st., Danville	Rooks Cash Store.	Triple strength.	I. C. Ware	6.6	Aniline.
17012	Imparces' Tea Co.	90 State st. Chicago	Imparces' Tea & Coffee Co.	Pure lemon.	Hubbard, Hoey	5.2	do.
17140	Shulls & Mueller	Dundee, Ill.	F. E. Royston & Co.	Extract of lemon.	do.	5.3	do.
17154	Chas. J. Albrecht	do.	Spague, Warner & Co.	do.	do.	5.4	Vegetable
145	W. A. W. Waterman	Sycamore	F. W. Gillet	pure lemon extract	C. E. Tragardh	4.9	do.
157	S. W. Wright	do.	Chapman & Smith Co.	pure lemon extract	do.	5.3	Aniline
169	H. Hammond & Son	do.	Spague, Warner & Co.	pure lemon extract	do.	5.5	Tropaeolin
177	H. E. H. H. H.	Oregon	Franklin MacVean & Co.	do.	do.	7.5	Vegetable
184	M. H. H. H. H.	Polo, Ill.	Gillett Chemical Works	Pure lemon	do.	4.9	do.
223	G. W. Bettinger	do.	Dieter & Co.	Pure lemon.	do.	4.9	Aniline
230	G. W. Newcombe	do.	do.	do.	do.	6	do.
1980	Scovill	do.	F. Hoey	Lemon extract	Geo. T. Ashley	10.3	Di-nitro-cresol
1735	C. W. McClure	Bone Gap, Ill.	Hulman Extract Co.	Extract of lemon	Hubbard, Hoey	5.7	Aniline
17357	Carl Becker	Barrington, Ill.	W. J. Quan	do.	do.	6.01	Vegetable
17363	John C. Plagge	do.	Adam C. Orr	do.	do.	9.4	Di-nitro-cresol
17366	Liposik	do.	R. E. L. Murdoch & Co.	do.	do.	5.3	do.
222	Haines Bros	Tamarora, Ill.	Knippenberg Grocery Co.	Extract pure lemon	Geo. T. Ashley	5.4	do.
229	C. F. Rees & Co.	Carmi, Ill.	Royal Kennedy & Extract Co.	do.	do.	5.1	do.
233	O. B. Harding	305 E. State st., Rockford, Ill.	J. F. Dieter Co.	Pure extract of lemon	do.	6.3	Di-nitro-cresol
234	O. B. Harding	do.	Spague, Warner & Co.	Pure lemon.	C. E. Tragardh	7.3	do.
268	V. R. Anderson	320 E. State st., Rockford, Ill.	Eddy & Eddy	do.	do.	4.8	do.

* Where color is not mentioned it is either a colorless extract or a vegetable color.

EXTRACT OF LEMON BELOW STANDARD AND ADULTERATED.

(E. N. Eaton, Analyst.)

No..	DEALER.	Address.	Manufacturer or Jobber.
22	Pool & Bush.	Mt. Vernon, Ill.	Howard & Casey Co.
24	J. R. Grigg.	619 South 10th st., Mt. Vernon, Ill.	D. G. Evans & Co.
26	Garrison Bros.	104 South 9th st., Mt. Vernon, Ill.	Shepard Baking Powder Co.
27	Parvin & Parvin.	Carmi, Ill.	Joseph Strong & Co.
17012	Klein Bros.	Halsted, 14th and Canalport av., Chicago, Ill.	Puhl-Webb Co.
17014	do.	do.	do.
104	O. F. Welborn	New Haven, Ill.	Grocers' Chemical Works.
4042	Luytis Bros. Mercantile Co.	East St. Louis, Ill.	Hanley & Kensella C. & S. Co.
4055	Theo. Trebbe.	432 Broadway, East St. Louis, Ill.	Diehm-Fansler Grocery Co.
4059	O. M. Cavenah	11 Collinsville av., East St. Louis, Ill.	Terre Haute Coffee and Spice Mills
324	Philips Bros.	721 North Vermillion st., Danville, Ill.	Danville Grocery Co.
310	D. W. Lashley & Son.	153 North Vermillion st., Danville, Ill.	

EXTRACT OF LEMON BELOW STANDARD AND ADULTERATED—Concluded.

No.	Representation.	Inspectors.	Oil of Lemon.	Color.	Methyl Alcohol.	Remarks.
22	Pure extract of lemon.....	Geo. T. Ashley.....	7	Aniline.....	None.....	Below standard.....
24	do.....	do.....	2.52	Methyl orange.....	do.....	do.....
26	Pure lemon.....	do.....	7	Di-nitro-cresol.....	do.....	do.....
27	Real extract of lemon.....	do.....	4.48	Natural.....	do.....	do.....
17012	Lemon extract.....	Hubbard and Hocy.....		None.....	do.....	Artificial.....
17014	do.....	do.....	4.30	Aniline.....	do.....	Below standard.....
104	do.....	Geo. T. Ashley.....		Di-nitro-cresol.....	do.....	Artificial.....
4042	do.....	do.....	2.97	do.....	do.....	Below standard.....
4055	do.....	J. C. Eagleton.....		do.....	Present.....	Artificial—methyl alcohol.....
4059	do.....	do.....		do.....	do.....	Artificial.....
324	Real extract of lemon.....	J. C. Ware.....	4.48	Natural.....	do.....	Slightly below standard.....
310	Pure.....	do.....	2.48	Di-nitro-cresol.....	do.....	Below standard.....

LEMON EXTRACT BELOW STANDARD.

(L. F. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.
2031	A. A. Newland	Palestine, Ill.	E. Bierhaus & Son	Extract of lemon.
16676	Boston Store	State and Madison sts., Chicago.	Reid, Murdoch & Co.	Lemon extract.
16808	W. A. Weiboldt & Co.	387 Milwaukee av., Chicago.	Chapman-Smith & Co.	Extract of lemon.
16812	W. A. Weiboldt & Co.	do	Publ. Webb & Co.	do
241	Creel & Chandler	Vandalia, Ill.	Hulman Extract Co.	Superior to any other make
3746	Brigham & Bathlot	Robinson, Ill.	E. R. Webster & Co.	Extract of lemon.
3769	Arthur Hill	do	do	do
3778	Steel & Horning	do	Jos. Strong	do
3772	Arthur Hill	do	E. R. Webster & Co.	do
119	Duncan, Ransom & Co.	1832 Third av., Moline, Ill.	Washburn-Halligan Coffee Co.	Pure lemon extract.
130	Rank & Coryn	1317 15th st., Moline, Ill.	J. F. Kelly Co.	Pure lemon
264	Ike Stearne	Vermilion and West Main sts., Danville, Ill.	Geiger-Tinney Co.	Triple extract.
270	C. A. Fera	101 West Main st., Danville, Ill.	Roades Baking Powder & Ext. Co.	Lemon extract
282	C. E. Jackson	122 East Main st., Danville, Ill.	Payton, Palmer & Co.	Standard concentrated.
290	Levin Bros. & Co.	128 East Main st., Danville, Ill.	Roads Bros. Mfg. Co.	Lemon extract
293	W. F. Stuebe	431 East Main st., Danville, Ill.	Publ. Webb Co.	Standard concentrated.
296	Kelleyville Coal Co.	445 East Main st., Danville, Ill.	Terre Haute Coffee & Spice Mills	Pure lemon extract
33	Ed Boyt	Vienna, Ill.	Eddy & Eddy	Extract of lemon
3799	W. R. Johnson	Olney, Ill.	do	do
4002	J. Colmer	do	E. Bierhaus & Son	do
3739	C. E. Lewis & Son	Robinson, Ill.	Jos. Strong & Co.	do
16864	L. Klein	Halsted, 14th and Liberty sts., Chicago.	J. P. Dieter Co.	do
16867	L. Klein	do	Durlacher Bros. Co.	do
53	Gill & Miller	Flora, Ill.	Eddy & Eddy	Double strength extract
64	C. S. Jones	Cairo, Ill.	Jos. Strong & Co.	Real extract
77	W. R. O'Shea	do	W. R. O'Shea	Superior extract
93	G. A. Swoboda	do	Evansville Chemical Works	Extract of lemon.
4070	D. A. Beeken	213 Collinsville av., East St. Louis, Ill.	Bain & Chapman Mfg. Co.	Extract lemon
17150	F. J. Rakon	Dundee, Ill.	Steele, Wedeles & Co.	Lemon extract
190	I. W. Fauders	Oregon, Ill.	Standard Mfg. Co.	Pure
236	Nicodemus & Brand	Polo, Ill.	do	Pure
19611	Sent in	do	do	Pure
128	Asa Pixley	West Salem, Ill.	Frank Tea & Spice Co.	Highest grade lemon
135	John Ellen	Albion, Ill.	Howard & Casey Co.	Pure food extract
140	W. H. Gossett	Norris City, Ill.	E. Bierhaus & Sons	Lemon extract
146	Henry Pruett	Elizabethtown, Ill.	Grocers Chemical Works	Extract lemon
153	R. F. Merret	Wayne City, Ill.	Haas, Lieber & Costle	High grade lemon
17178	Messersmith & Voigt	Jackson boul. and Morgan st., Chicago	Henry Horner	Lemon extract
17382	D. F. Lancy	Barrington, Ill.	Steele-Wedeles Co.	Extract of lemon.

LEMON EXTRACT BELOW STANDARD—Concluded.

No.	Inspector.	Oil Content.	Coloring.	Remarks.
2031 J. C. Eagleton		1.7	Aniline	Colored; below standard.
1676 Hubbard and Hoey		1.37	Vegetable	Below standard.
1696 do		4.3	Di-nitro-cresol	Colored
1682 do		.64	Aniline	Colored; very low in oil
211 J. C. Ware		4.0	Di-nitro-cresol	Colored
3748 J. C. Eagleton		.8	do	Colored; very low in oil
3769 do		3	Aniline	do
3778 do		4.5	Di-nitro-cresol	Below standard; colored
3772 do		2.9	Propaeolin	do
119 C. E. Tragarth		1.06	Vegetable	Below standard.
264 J. C. Ware		3.1	Aniline	Below standard; colored
270 do		2.0	do	do
282 do		2.6	Di-nitro-cresol	do
290 do		1.3	Aniline	do
293 do		1.3	do	do
296 do		4.2	Vegetable	do
33 Geo. T. Ashley		4.5	Di-nitro-cresol	Slightly below standard
3799 J. C. Eagleton		4.2	do	Slightly below standard; colored
4002 do		1.8	Aniline	do
3739 do		4.3	Very little	Below standard; colored
1694 Hubbard and Hoey		3.5	Aniline	Slightly below standard
1697 do		3.5	do	Below standard; colored
33 Geo. T. Ashley		4.32	Di-nitro-cresol	do
64 do		4.57	do	do
77 do		.6	Di-nitro-cresol	do
93 do		1.08	do	Very low in oil; colored
4070 J. C. Eagleton		3.07	do	Rather low in oil; colored
17150 Hubbard and Hoey		4.50	Aniline	Colored
190 C. E. Tragarth		4.0	do	do
236 do		4.3	do	do
19611 F. Hoey		3.8	Di-nitro-cresol	do
128 Geo. T. Ashley		4.0	Aniline	do
135 do		.8	do	do
140 do		.64	Aniline	Very low in oil
146 do		.54	Di-nitro-cresol	Very low in oil; colored
153 do		3.4	Aniline	do
17178 Hubbard and Hoey		4.7	Di-nitro-cresol	Colored
17382 do		2.4	Aniline	do

ARTIFICIAL AND ADULTERATED LEMON EXTRACTS.

(L. F. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.
18720	Bender Bros.	South Chicago, Ill.	Roads Bros.	Lemon extract
18722	do.	do.	Bender Bros.	Pure lemon extract
18775	Moeller Bros.	1928 Milwaukee Ave., Chicago.	Duracher Bros. & Co.	Pure extract of lemon
18827	C. R. Cave.	South Chicago, Ill.	do.	Compound extract of lemon
18828	do.	do.	do.	Pure concentrated extract of lemon
18846	Milwaukee Ave. Co-opr. Store.	Milwaukee ave. & Carpenter st., Chi	Duracher Bros. & Co.	Lemon extract
18847	do.	do.	do.	Triple concentrated lemon extract
248	W. R. Anderson.	Vandalia, Ill.	Columbian Extract Co.	Pure extract lemon.
255	A. W. Pfeiffer.	do.	Edw. Westen Tea & Spice Co.	Lemon extract
260	Bradford & White.	do.	F. F. Humphreys Co.	Extract of lemon
270	C. E. Lewis & Son.	Robinson, Ill.	Edw. Westen Tea & Spice Co.	Lemon extract
117	George L. Benson	502 15th st., Moline, Ill.	Royal Kennedy Co.	Pure lemon extract
128	Green Bros.	1620 3rd ave., Moline, Ill.	Havens & Brockman Coffee Co.	do.
132	S. F. Larson.	123 15th st., Moline, Ill.	Frank Nadler Co.	Pure lemon extract
187	Otto Redden.	Vienna, Ill.	do.	do.
4093	Geo. T. Christy.	do.	N. Bey & Co.	Pure extract of lemon.
4010	Scherer Bros.	Olney, Ill.	E. R. Webster & Co.	Extract of lemon.
32	Wm. Alrd.	do.	Heekin Spice Co.	do.
4061	H. Blumenfeld	Carro, Ill.	Edw. Westen Tea & Spice Co.	do.
4083	H. J. McRoberts	Robinson, Ill.	Jno. Feldwisch.	do.
17153	Chas. J. Abrecht	E. St. Louis, Ill.	J. Hall.	do.
163	Sanford & Brown.	Dundee, Ill.	McNeil & Higgins	Pure lemon
197	J. D. C. Ariz	Sycamore, Ill.	Arwood & Steele.	do.
217	A. Chaddock	Oregon, Ill.	McNeil & Higgins	do.
232	S. B. Hammer	Polo, Ill.	do.	Pure, double strength.
137	S. F. Epier & Son	Albion, Ill.	Guyver & Calkins.	Strictly pure extract
148	J. E. Server.	Elizabethtown, Ill.	Edw. Westen Tea & Spice Co.	Pure extract lemon.
153	Lynan McThompson	Wayne City, Ill.	Bement & Seltz Co.	Standard extract.
169	Barnes & Willis	Springerton, Ill.	Parsons & Scoville Co.	Our pride lemon.
20018	Brought in.	do.	Meyer Schmidt Grocery Co.	Pure extract of lemon.
206	Wm. Roseman	Chester, Ill.	Chimo Packing Co.	do.
210	White Walnut Coal Co.	Pinckneyville, Ill.	Scudder Gale Grocery Co.	Extract of lemon
211	do.	do.	Wulffing Grocery Co.	Pure lemon.
219	L. W. Brostmeyer.	do.	Early Breakfast Coffee Co.	do.

ARTIFICIAL AND ADULTERATED LEMON EXTRACTS—Concluded.

No.	Inspectors.	POLARISCOPIC READINGS.		Oil.	Coloring.	Remarks.
		Sugar scale.	Circular.			
16720	Hubbard & Hoey...	1.4	14'	None...	Aniline	Artificial, colored
16722	do.	0	0	do.	do.	do.
16775	do.	1.2	14'	do.	do.	do.
16827	do.	0	0	do.	do.	do.
16828	do.	0	0	do.	Di-nitro-cresol	do.
16846	do.	0	0	do.	Aniline	do.
16847	do.	0	0	do.	do.	do.
248	J. C. Ware	0	0	do.	do.	do.
251	do.	.5	2'	do.	do.	do.
259	do.	0	0	do.	do.	do.
3740	J. C. Eagleton.	0	0	do.	Di-nitro-cresol	do.
117	C. E. Tragardh	0	0	do.	Aniline	do.
126	do.	0	0	do.	do.	do.
135	do.	0	0	do.	do.	do.
37	Geo. T. Ashley	0	0	do.	do.	do.
4008	J. C. Eagleton.	1.4	16'	do.	Di-nitro-cresol	do.
4010	do.	0	0	do.	Tropaeolin	do.
92	Geo. T. Ashley	1.3	16'	do.	Aniline	do.
4061	J. C. Eagleton	— 8		do.	Di-nitro-cresol	do.
4063	do.	4.4	56'	do.	do.	do.
17153	Hubbard & Hoey	0	0	do.	Aniline	do.
103	C. E. Tragardh	— 1.6	— 20'	do.	do.	do.
197	do.	— 3.6	— 48'	do.	Aniline	do.
217	do.	— 3.6	— 48'	do.	do.	do.
242	do.	22.4	4°50'	do.	do.	do.
137	Geo. T. Ashley	0	0	None.	do.	Made up with methyl alcohol.
148	do.	1.6	18'	do.	Artificial, colored	do.
155	do.	2.7	32'	Di-nitro-cresol	do.	do.
159	do.	4.5	56'	do.	do.	do.
20018	do.	0	0	do.	Aniline and vegetable	do.
206	Geo. T. Ashley	2.9	36'	do.	Di-nitro-cresol	Artificial, extract
210	do.	2.9	36'	do.	do.	do.
211	do.	2.9	10'	do.	do.	do.
219	do.			do.	Aniline	do.
		Dextro-rotatory.....		Substance		

EXAMINATION OF ADULTERATED MACE.

No.	DEALER.	Address.	Manufacturer or Jobber.	Representa- tion.	Inspectors.	Remarks.	Analyst.
16876	J. M. Carrol & Co.	489 Milwaukee Ave., Chicago		Ground Mace.	Hubbard & Hoey.	Mixed with nutmeg.	E. N. Eaton
16883	George Nauss	95 E. 18th St., Chicago		.do.	.do.	.do.	.do.
16893	L. Klein	Halsted, 14th & Liberty Sts., Chicago		.do.	.do.	Nutmeg and mace.	.do.
17026	Klein Bros.	Halsted, 14th & Canalport Ave., Chicago		.do.	.do.	Contains nutmeg.	.do.
17281	C. L. Sage	Chicago Heights, Ill.		.do.	.do.	Contains nutmeg and le- gumes starch.	.do.
17249	A. V. Edman.	.do.		.do.	.do.	Contains nutmeg.	.do.
17283	F. J. Jurgensen	.do.		.do.	.do.	Nutmeg and wheat or bar- ley starch adulterants.	L. F. Doggett.
17334	Charles R. Lott	480 W. Van Buren St., Chicago		.do.	.do.	Nutmeg starch adulterant.	.do.
17416	LeFevre & Boyles	Wheaton, Ill.	Reid, Murdock & Co.	Penang Mace.	.do.	Ash 2.95% mixed with nut- meg.	E. N. Eaton
17430	W. V. Lamb	.do.		Ground Mace	.do.	Ash	.do.
17459	W. S. Dollinger	.do.		.do.	.do.	Ash 5.00% contains ginger.	.do.
16889	Rockwood Bros. & Co.	95 N. State St., Chicago.		.do.	.do.	Ground nutmeg and mace.	.do.

INSPECTION AND ANALYSIS OF LEGAL MILK.

(E. N. Eaton, Analyst.)

No	PRODUCER.	Address.	Distributor.	Address.
1561	George Hockney	Lake Forest, Ill	Steve Sutton	Lake Forest
1566	E. J. Kennedy	do	Kennedy	do
1568	R. Miller	do	W. F. McVey	do
1570	Attridge Bros.	do	Barker	do
1575			Bowman Dairy Co.	Chicago Heights
1587			Joe Einhorn	do
1588			Henry Ehlerding	do
1590			Christ Tummalen	do
1592			M. Cholski	do
1596			S. Stone	do
1598	J. C. McCoy		Joe Einhorn	Chicago Heights
1599	Young		do	do
1600	Weisahr		do	do
1601	Koebler		P. Marine	4409 LaSalle st, Chicago
1603	The Oatman Condensed Milk Co.	Dundee, Ill	John Jacobson	3318 Indiana av. Chicago
1611	I. W. Voss	Union, Ill.	Thompson Ice Cream Co	Chicago
1620	American Milk Product Co.	Addison, Ill	Henry Ehrenberg	890 35th pl., Chicago
1621	H. Fisher	do	do	do
1622	H. Fisher	do	William Hoger	do
1623	H. Homeyer	do	Theo. G. Pittan	3650 Lyman st, Chicago
1624	H. Homeyer	do	do	do
1625	H. Lerchind	do	do	do
1626	Gust Bentler	do	do	do
1627	H. Fenie	South Addison, Ill	V. Suchor	860 W. 20th st, Chicago
1628	W. Ahrens	Addison, Ill	do	do
1630	H. Buckelman	do	Frank Darnafat	3149 Fox st, Chicago
1631	O. H. Fieue	do	J. W. Cooney	3124 Muspratt st, Chicago
1632	A. Wrede	do	do	3255 Paulina st, Chicago
1637	A. Mathews	do	A. Miller	do
1638	A. Rothermand	do	Adolph Schalk	104 24th pl., Chicago
1639	G. Timroth	South Elmhurst, Ill	do	777 W. 20th st, Chicago
1640	Louis Kruge	Addison, Ill	do	do
1641	C. Remke	Elmhurst, Ill	do	do
1642	A. Kresk	South Addison, Ill	Otto Shanko	3543 Winchester av., Chicago
1643	Louis Kruse	Addison, Ill	do	do
1644	C. Goldrock	South Addison, Ill	J. Bever	3358 Hamilton av., Chicago
1650	Christ Bentler	Addison, Ill	Theo. Pittan	860 W. 20th st, Chicago
1651	H. Lewring	do	do	do
1652	Louis Blacke	do	John Bever	3358 Hamilton av., Chicago

INSPECTION AND ANALYSIS OF LEGAL MILK—Continued.

No.	PRODUCER.	Address.	Distributor.	Address.
1653	H. Fean.....	South Addison, Ill.....	V. Suchor.....	3149 Fox st., Chicago.....
1654	Wm. Aranth.....	Addison, Ill.....	do.....	do.....
1655	C. Fena.....	South Addison, Ill.....	do.....	do.....
1656	A. W. Wehle.....	Hillside, Ill.....	John W. Cooney.....	2255 S. Paulina st., Chicago
1657	O. H. Finle.....	Addison, Ill.....	do.....	Addison, Ill.....
1658	H. Homeyer.....	do.....	William Hoger.....	3050 Lyman st., Chicago.....
1659	H. Buckhals.....	South Addison, Ill.....	F. Doornfel.....	3124 Musspratt st., Chicago
1660	H. Buckelman.....	do.....	Frank Doornfel.....	do.....
1661	H. Buckelman.....	do.....	Otto Schmauke.....	3543 Winchester av., Chicago
1662	Aug. Kruick.....	do.....	do.....	do.....
1663	Aug. Kruick.....	do.....	do.....	do.....
1664	Aug. Kruick.....	do.....	do.....	do.....
1665	Aug. Kruick.....	do.....	do.....	do.....
1673	Henry Bergman.....	do.....	Chas. Zirzow.....	3075 Loch st., Chicago.....
1676	Henry Bergman.....	do.....	do.....	do.....
1677	A. Mathews.....	Lemont, Ill.....	A. Muller.....	104 24th pl., Chicago.....
1678	I. Kline.....	Byrneville, Ill.....	E. Miller.....	2943 Keeley st., Chicago.....
1680	I. Dalman.....	do.....	E. Germent.....	3122 S. Morgan st., Chicago
1681	I. Dalman.....	do.....	do.....	do.....
1686	Wm. Sulke.....	Willow Springs, Ill.....	H. Kruger.....	1034 32d st., Chicago.....
1689	A. Hornick.....	Byrneville, Ill.....	A. Richerson.....	3031 Lowe av., Chicago.....
1691	John C. Kruger.....	Willow Springs, Ill.....	do.....	do.....
1692	Wm. Krage.....	Willow Springs, Ill.....	A. Zigler.....	2947 Loomis st., Chicago.....
1693	Wm. Krage.....	Lemont, Ill.....	do.....	do.....
1694	Welch Bros.....	do.....	do.....	do.....
1695	Welch Bros.....	do.....	do.....	do.....
1971	I. Voet.....	Komeoille, Ill.....	Chas. Lenke.....	3236 Wall st., Chicago.....
1988	A. Winkler.....	Lockport, Ill.....	do.....	do.....
1990	A. Winkler.....	do.....	do.....	do.....
1700	I. Heart.....	Lemont, Ill.....	Leo Milewezyk.....	2913 Greeley st., Chicago.....
1701	C. Zann.....	Byrneville, Ill.....	do.....	do.....
1702	C. Zann.....	do.....	do.....	do.....
1703	C. Sass.....	do.....	do.....	do.....
1704	I. Dalman.....	do.....	Ernst Gernenz.....	3182 S. Morgan st., Chicago
1705	I. Dalman.....	do.....	do.....	do.....
1707	J. Littford.....	do.....	William Gernenz.....	710 31st st., Chicago.....
1708	J. Littford.....	do.....	do.....	do.....
1709	J. Paulitz.....	do.....	do.....	do.....
1710	F. Cogan.....	do.....	J. H. Rayelts.....	3604 Wallace st., Chicago.....
1711	H. Rode.....	Willow Springs, Ill.....	do.....	do.....
1712	Erwin Oldfield.....	Lemont, Ill.....	Mrs. C. Pagles.....	3448 S. Halsted st., Chicago.....

1713 A. Knelp	Addison, Ill	William Felgenbauer	3837 Winchester av., Chicago
1714 A. Knelp	do	do	do
1715 M. Hallas	Lemont, Ill	F. Fulner	950 35th st., Chicago
1717 J. Cregmille	Willow Springs, Ill	Dan Wagner	49 W. Madison st., Chicago
1718 Chas. Gauger	do	do	do
1719 Chas. Bachman	do	do	do
1720 E. G. Andrus	Lemont, Ill	do	do
1721 Thomas Briar	Romeoville, Ill	do	do
1723 J. F. Seller	Lemont, Ill	J. F. Lauker	3246 Emerald av., Chicago
1724 J. F. Seller	do	do	do
1725 J. Fitzgerald	do	Peter Locas	2734 Archer av., Chicago
1726 J. Fitzgerald	do	do	do
1727 J. Fitzgerald	do	do	do
1728 J. Fitzgerald	do	do	do
1729 J. Fitzgerald	do	do	do
1730 J. Fitzgerald	do	do	do
1731 Kearney Bros	do	do	do
1732 Kearney Bros	do	do	do
1733 J. Malick	Byrneville, Ill	do	do
1734 L. Renn	do	John Poplar	2850 Keeley st., Chicago
1735 D. Schmidt	Willow Springs, Ill	do	do
1736 D. Fiddymont	Romeoville, Ill	do	do
1874 F. Neimass	Hillside, Ill	Chas. Zirzow	3075 Lock st., Chicago
1880 H. Bergmann	South Addison, Ill	do	do
1881 H. Homeyer	Addison, Ill	Wm. Hoger	3050 Lyman st., Chicago
1882 H. Homeyer	do	do	do
1883 G. A. Fisher	do	H. Ehrenberg	990 35th pl., Chicago
1884 G. A. Fisher	do	do	do
1885 H. Backhaus	South Addison, Ill	F. Dumfall	3124 Mosspratt st., Chicago
1886 H. Bockelmann	do	do	do
1887 A. Wrede	Hillside, Ill	J. W. Cooney	3255 Paulina st., Chicago
1888 J. H. Fiene	Addison, Ill	do	do
1889 W. Ahrens	do	V. Suchor	3149 Fox st., Chicago
1890 W. Ahrens	Lemont, Ill	Christ Niersbach	2831 Loomis st., Chicago
1892 M. Batenhouse	do	do	do
1893 M. Batenhouse	do	do	do
1894 M. Batenhouse	do	do	do
1895 M. Batenhouse	do	do	do
1897 M. Batenhouse	do	do	do
1898 W. Krage	do	Adam Ziegler	2867 Loomis st., Chicago
1899 W. Krage	do	do	do
1900 W. Krage	do	do	do
1901 W. Krage	do	do	do
1902 W. Krage	do	do	do
1903 M. Hallas	do	do	do

INSPECTION AND ANALYSIS OF LEGAL MILK—Continued.

No.	Where Sample Taken.	Inspectors.	Sp. Gr.	Fat.	Solids.	Solids not fat.
1564	Wagon	Hubbard and Hoey	1.0315	3.80	12.57	8.77
1566	do	do	1.0327	5.00	14.12	9.12
1568	do	do	1.0320	3.00	10.24	8.24
1570	do	do	1.0324	4.80	14.40	9.68
1575-279	66th pl., Chicago	Frank Hoey	1.0325	3.6		
1587	Wagon	Taggart and Hoey	1.0325	3.6	12.59	8.99
1588	do	do	1.0311	3.8	12.45	8.65
1590	do	do	1.0314	3.4	12.72	9.32
1592	do	do	1.033	3.4	12.49	9.09
1596	do	do	1.032	4.3	13.30	9.48
1598	Hotel kitchen	do	1.0325	4.2	13.68	9.19
1599	Milk depot	do	1.0325	4.6	13.43	8.73
1600	do	do	1.0305	4.8	13.13	8.77
1601	do	do	1.0310	3.8	13.17	8.77
1603	Train	do	1.031	3.8	12.45	8.65
1611	do	do	1.0306	3.6	12.09	
1620	do	do		4.00		
1621	do	Frank Hoey	1.0313	4.4	13.17	8.77
1622	do	do	1.0303	3.8	12.92	8.32
1623	do	do	1.0313	3.8	12.45	8.65
1624	do	do	1.0311	3.5	12.09	8.39
1625	do	do	1.0333	3.5	12.55	9.05
1626	do	do	1.0328	3.2	12.23	9.03
1627	do	do	1.0313	5.0	14.50	9.50
1628	do	do	1.0303	4.8	13.66	8.86
1630	do	do	1.0308	4.2	12.93	8.73
1631	do	do	1.0327	3.6	12.71	9.11
1632	do	do	1.0302	4.4	12.92	8.32
1637	do	do	1.0323	3.8	12.50	8.70
1638	do	do	1.0321	3.8	12.70	8.90
1639	do	do	1.0321	3.5	12.84	8.84
1640	do	do	1.0321	4.0	12.94	8.94
1641	do	do	1.0311	3.6	12.34	8.74
1642	do	do	1.0301	4.5	13.29	8.79
1643	do	do	1.0311	4.0	12.70	8.70
1644	do	do	1.0313	4.0	12.75	8.75
1649	do	do	1.0313	4.5	13.60	9.10
1651	do	do	1.0318	4.0	12.94	8.94
1652	do	do	1.0304	4.0	12.57	8.57

1653	.do	1.031	3.6	12.46	8.86
1654	.do	1.0314	4.4	13.30	8.90
1655	.do	1.032	4.0	12.94	8.94
1656	.do	1.0314	3.7	12.70	8.76
1657	.do	1.0325	3.7	12.70	9.00
1658	.do	1.032	3.4	12.22	8.82
1660	.do	1.032	3.4	12.22	9.02
1661	.do	1.0315	4.0	13.42	8.82
1662	.do	1.0313	3.8	12.82	8.70
1663	.do	1.0313	3.5	12.50	8.70
1664	.do	1.0308	3.9	12.15	8.65
1665	.do	1.0313	3.9	12.58	8.68
1666	.do	1.0313	3.9	12.65	8.75
1667	.do	1.030	4.0	12.45	8.75
1668	.do	1.032	4.0	12.94	8.94
1669	.do	1.032	4.0	12.94	8.94
1670	.do	1.032	4.4	13.18	8.78
1671	.do	1.0315	3.9	12.82	8.82
1672	.do	1.0320	4.0	13.06	8.86
1673	.do	1.0315	3.9	12.82	8.82
1674	.do	1.0305	4.0	12.57	8.57
1675	.do	1.0305	5.5	14.37	8.57
1676	.do	1.031	4.0	12.70	8.70
1677	.do	1.0315	4.0	12.82	8.82
1678	.do	1.0315	3.9	12.82	8.82
1679	.do	1.0315	4.0	12.82	8.82
1680	.do	1.0315	4.0	12.82	8.82
1681	.do	1.0315	4.0	12.82	8.82
1682	.do	1.0315	4.0	12.82	8.82
1683	.do	1.0315	4.0	12.82	8.82
1684	.do	1.0315	4.0	12.82	8.82
1685	.do	1.0325	4.6	13.78	8.78
1686	.do	1.0315	4.0	12.82	8.82
1687	.do	1.0315	4.0	12.82	8.82
1688	.do	1.0323	4.2	13.25	8.25
1689	.do	1.0313	4.0	13.06	8.86
1690	.do	1.0325	4.0	13.06	8.86
1691	.do	1.0325	4.0	13.06	8.86
1692	.do	1.0315	4.4	13.86	8.86
1693	.do	1.0315	4.0	12.82	8.82
1694	.do	1.0315	4.0	12.82	8.82
1695	.do	1.0315	4.0	12.82	8.82
1696	.do	1.0325	4.6	13.78	8.78
1697	.do	1.0315	4.0	12.82	8.82
1698	.do	1.0315	4.0	12.82	8.82
1699	.do	1.0323	4.2	13.25	8.25
1700	.do	1.0313	4.0	13.06	8.86
1701	.do	1.0325	4.0	13.06	8.86
1702	.do	1.0325	4.0	13.06	8.86
1703	.do	1.0315	4.4	13.86	8.86
1704	.do	1.0315	4.0	12.82	8.82
1705	.do	1.0315	4.0	12.82	8.82
1706	.do	1.0315	4.0	12.82	8.82
1707	.do	1.0310	3.8	12.46	8.86
1708	.do	1.032	4.0	12.94	8.94
1709	.do	1.0315	3.6	12.34	8.74
1710	.do	1.031	4.4	13.78	8.78
1711	.do	1.032	4.0	12.84	8.84
1712	.do	1.031	3.3	12.04	8.71
1713	.do	1.0311	3.5	12.10	8.60
1714	.do	1.031	4.0	12.94	8.94
1715	.do	1.0322	3.3	12.42	8.82
1716	.do	1.0322	3.3	12.42	8.82
1717	.do	1.0318	3.5	12.34	8.84
1718	.do	1.0308	3.4	12.10	8.70
1719	.do	1.0309	4.0	12.70	8.70
1720	.do	1.035	4.0	12.19	8.19
1721	.do	1.035	4.0	12.19	8.19
1722	.do	1.0311	4.0	12.70	8.70

INSPECTION AND ANALYSIS OF LEGAL MILK—Concluded.

No.	Where Sample Taken.	Inspectors.	Sp. Gr.	Fat.	Solids.	Solids not fat.
1724	Train	Frank Hoey				
1725	do.	do.	1.0321	4.4	13.42	9.02
1726	do.	do.	1.032	4.0	12.94	8.94
1727	do.	do.	1.032	4.0	13.19	9.10
1728	do.	do.	1.0315	4.8	13.18	8.98
1729	do.	do.	1.0313	4.6	13.54	8.94
1730	do.	do.	1.0313	4.0	12.82	8.82
1731	do.	do.	1.0325	4.0	13.06	9.06
1732	do.	do.	Sample lost.			
1733	do.	do.	1.031	4.0	12.70	8.70
1734	do.	do.	1.031	4.8	13.66	8.86
1735	do.	do.	1.0325	4.0	13.06	9.06
1736	do.	do.	1.0327	4.5	13.66	9.16
1737	do.	do.	1.0318	4.8	13.90	9.10
1738	do.	do.	1.030	4.8	13.41	8.61
1739	do.	do.	1.0324	4.0	13.06	9.06
1740	do.	do.	1.0324	3.7	12.70	9.00
1741	do.	do.	1.0313	3.5	12.15	8.65
1742	do.	do.	1.0303	4.0	12.45	8.45
1743	do.	do.	1.0304	4.2	12.81	8.61
1744	do.	do.	1.0317	3.7	12.50	8.80
1745	do.	do.	1.0324	3.8	12.82	9.02
1746	do.	do.	1.0317	4.0	12.90	8.90
1747	do.	do.	1.0334	3.2	12.35	9.15
1748	do.	do.	1.0317	3.6	12.40	8.90
1749	do.	do.	1.0313	4.0	12.75	8.75
1750	do.	do.	1.0315	4.00	12.82	8.82
1751	do.	do.	1.0314	4.00	12.82	8.82
1752	do.	do.	1.0314	3.70	12.46	8.70
1753	do.	do.	1.0299	4.20	12.69	8.49
1754	do.	do.	1.0316	4.00	12.82	8.82
1755	do.	do.	1.0325	4.20	13.80	9.10
1756	do.	do.	1.0321	4.80	13.90	9.10
1757	do.	do.	1.0323	4.60	13.78	9.18
1758	do.	do.	1.032	4.50	13.54	9.04
1759	do.	do.	1.032	5.50	14.74	9.24
1760	do.	do.	1.0323	4.40	13.54	9.14

INSPECTION AND ANALYSIS OF LEGAL MILK.

(L. F. Doggett, Analyst.)

No.	PRODUCER.	Address.	Distributor.	Address.
1740	Chas. Schafer	Hillside, Ill	T. A. Rooney	1535 34th Place, Chicago.
1741	Chas. Schafer	do	do	do
1742	E. F. Washing	Cloverdale, Ill	A. Beuschlein	3225 South Lincoln st., Chicago.
1743	C. F. Durnise	do	do	do
1744	E. F. Washing	plato, Ill	Frank Aucera	1152 Troy st., Chicago.
1745	E. F. Washing	trendee, W's	do	do
1746	A. Wirtz	do	C. H. Holstein	3334 Marshfield ave., Chicago.
1747	D. Burchet	do	do	do
1748	W. F. Young	W. Wayne, Ill	John Vana	1100 Albany ave., Chicago.
1749	H. E. Rouse	Rocketteller, Ill	Joe Miklas	1089 Turner st., Chicago.
1750	W. E. Marshall	Plato, Ill	G. L. Jagrowski	Sacramento ave., Chicago
1751	O. H. Hook	Lake Villa, Ill	Oscar Larson	3545 South Mozart st., Chicago
1752	O. H. Hook	do	do	do
1753	O. A. Hook	Prairie View, Ill	C. A. Holstein	3534 Marshfield ave., Chicago.
1754	F. Schrodter	Leon Lake, Ill	do	do
1755	J. C. Christen	Antioch, Ill	A. Johnson	3553 Scelely ave., Chicago.
1756	W. A. Hook	Swift, Ill	John Vana	1100 Albany ave., Chicago
1757	C. Westernman	Orchard Place, Ill	Chas. Holstein	3534 Marshfield ave., Chicago.
1758	O. Meyer	Antioch, Ill	Joe Wolf	701 W. 18th st., Chicago
1759	J. Barnstable	do	do	do
1760	J. Van Patten	McDonald, Ill	John Crezik	916 W. 17th st., Chicago
1761	G. Behlke	McKinley, Ill	do	do
1762	W. M. Wismann	Loon Lake, Ill	John T. Schult	768 W. 21st st., Chicago
1763	A. C. Sherwood	Leithton, Ill	Wm. Wewaskrow	964 W. 20th st., Chicago
1764	G. B. Mason	Helm, Ill	Joe Barnard	315 W. 18th st., Chicago
1765	H. Lascke	Van, Wis	J. Dressler	1535 W. 21st Place, Chicago
1766	D. M. White	Rollings, Ill	Frank Marek	672 Throop st., Chicago
1767	J. P. Grees	Helm, Ill	Frank Hudak	1147 Spaulding ave., Chicago.
1768	J. M. Williams	Gray's Lake, Ill	Aug. Neuman	1006 W. 21st st., Chicago.
1769	J. Fazas	McKinley, Ill	Frank Turk	1253 21st Place, Chicago
1770	A. L. Burke	Hendee, Ill	do	do
1771	E. Gaseh	do	J. Vitek	1208 Spaulding ave., Chicago
1772	G. H. Radke	Prairie View, Ill	do	do
1773	John Moehrein	Gray's Lake, Ill	M. Majka	1171 Sacramento ave., Chicago
1774	Girdley & Maxon	Orchard Place, Ill	do	do
1775	B. Loftis	do	B. Laputo	1063 Sacramento ave., Chicago.
1776	P. Bork	do	do	do
1777	H. Markwadt	do	do	do

INSPECTION AND ANALYSIS OF LEGAL MILK.—Continued.

No.	PRODUCER.	Address.	Distributor.	Address.
1787	J. J. Barnstable.	Lake Villa, Ill.	John J. Peceny	766 W. 18th Place, Chicago.
1788	G. F. C. Grapenaut.	Rockefeller, Ill.	Frank Randia	106 W. 19th st. Chicago.
1789	J. F. Martin.	Loon Lake, Ill.	do.	do.
1791	A. L. Karelk.	McKinley, Ill.	John Kee	1354 Homan ave., Chicago.
1792	L. Heuer.	do.	J. Helfenbein	37 Canalport ave., Chicago.
1793	J. Kehe.	do.	do.	do.
1794	H. Gardner.	do.	do.	do.
1795	W. F. Baker.	Loon Lake, Ill.	A. Borka.	1027 W. 21st Place, Chicago.
1796	F. Forke.	Wheeling, Ill.	do.	do.
1797	J. Cunningham.	Loon Lake, Ill.	do.	do.
1798	J. Bornhafer.	Aptakisic, Ill.	Anton Moosvec.	881 W. 19th st. Chicago.
1799	Mat Lenz.	Kenosha, Wis.	do.	do.
1800	R. Fritsch.	Wheeling, Ill.	do.	do.
1801	H. Schuler.	Prairie View, Ill.	M. Gerveny	1038 Sacramento ave., Chicago.
1802	J. M. Horton.	Lake Villa, Ill.	do.	do.
1803	P. J. Bower.	Rollings, Ill.	A. Boochardt	961 21st Place, Chicago.
1804	J. Kovhn.	Wheeling, Ill.	Joe Kloboucnik	568 W. 17th st. Chicago.
1805	H. Kniggs.	Rockefeller, Ill.	do.	do.
1806	R. Nohe.	Helm, Ill.	do.	do.
1807	W. H. Smart.	Antioch, Ill.	L. Pesice	1333 Spaulding ave., Chicago.
1808	F. Lemke.	Wheeling, Ill.	do.	do.
1809	G. Vogt.	do.	do.	do.
1812	C. Mess.	Orchard Place, Ill.	Joe Bernard	515 W. 18th st. Chicago.
1813	A. Rockenbach.	Aptakisic, Ill.	John Vozta	1016 W. 18th st. Chicago.
1814	W. H. Sheehan.	Loon Lake, Ill.	do.	do.
1815	H. Buesing.	Wheeling, Ill.	John Krizk	767 W. 17th st. Chicago.
1816	D. Van Patten.	Lake Villa, Ill.	Jos. Slivka.	675 Allport st. Chicago.
1817	W. G. Peters.	Aptakisic, Ill.	do.	do.
1818	John Hublitz.	Camp McDonald, Ill.	B. Klein.	602 Union st. Chicago.
1819	J. H. Wirtz.	Rockefeller, Ill.	John Williams	404 S. California ave., Chicago.
1820	John Beese.	Wheeling, Ill.	do.	do.
1821	J. Dalsell.	Loon Lake, Ill.	Frank Stuarts	1288 Turner ave., Chicago.
1822	F. Thies.	Prairie View, Ill.	B. Linck.	820 W. 17th st. Chicago.
1823	J. Cunningham.	Loon Lake, Ill.	Frank Kabon	1002 Kedzie ave., Chicago.
1824	Organt Bros.	Loon Lake, Ill.	A. Bronka	1027 W. 21st Place, Chicago.
1825	J. O. Smith.	Loon Lake, Ill.	Jos. C. Jansen	153 W. 23d st., Chicago.
1826	Henry Schoenbeck.	Loon Lake, Ill.	Louis Gribuitz	1005 W. 20th st. Chicago.
1827	W. Myer.	Wheeling, Ill.	do.	do.
1828	H. Tesch.	Wheeling, Ill.	M. Gerveny	1038 Sacramento ave., Chicago.
1829	J. R. Cribb.	Loon Lake, Ill.	do.	do.
1830	Fred Witt.	Lake Villa, Ill.	Paul Peterack	1248 Troy st. Chicago.
			A. Soldat	986 W. 18th st. Chicago.

1831 S. H. Horton	Loon Lake, Ill.	Joe Frek	444 W. 19th st., Chicago
1832 H. Retik	Rockefeller, Ill.	John Premer	878 W. 21st Place, Chicago
1833 H. Maxey	Rollins, Ill.	do	do
1834 P. Haye	Antioch, Ill.	Otto F. Dievis	202 W. 25th st., Chicago
1835 P. Blake	Wheeling, Ill.	W. F. Washer	700 W. 20th st., Chicago
1836 Frank Kane	Rockefeller, Ill.	Joe Klepac	1051 Spaulding ave., Chicago
1837 A. Sundenfeld	Lake Villa, Ill.	Henry Velhelmer	304 Albany ave., Chicago
1838 E. O. Hawkins	do	do	do
1839 A. Hanson	Rollins, Ill.	Chas. Sandberg	1183 Western ave., Chicago
1840 Ross	do	Chas. Krueger	565 W. 23d st., Chicago
1841 T. McCann	Loon Lake, Ill.	Joe Wolf	761 W. 18th st., Chicago
1842 T. Kelle	McKinley, Ill.	A. Helfenbein	57 Canalport ave., Chicago
1843 R. G. Farsch	Wheeling, Ill.	A. Moravec	891 W. 19th st., Chicago
1844 M. Lenz	Kenosha, Wis.	do	do
1845 J. P. Meyer	Lake Villa, Ill.	Joe Frek	444 W. 19th st., Chicago
1846 Joe Littus	Fendale, Ill.	A. Drzka	1329 W. 21st st., Chicago
1847 A. Hanson	Lethron, Ill.	do	do
1848 P. Bower	Rollins, Ill.	A. Borchardt	991 W. 21st st., Chicago
1849 H. Stelling	Prairie View, Ill.	J. Lenardson	334 W. 23d Place, Chicago
1850 H. C. Stelling	do	do	do
1851 J. A. Lillmuler	Gray's Lake, Ill.	do	do
1852 J. A. Daisell	Loon Lake, Ill.	do	do
1853 F. Kane	Rockefeller, Ill.	B. Link	828 W. 17th st., Chicago
1854 F. Kanzer	Helm, Ill.	Frank Randal	108 W. 19th st., Chicago
1855 G. Vogt	Wheeling, Ill.	A. Neuman	1005 W. 21st st., Chicago
1856 H. F. Pitman	Lake Villa, Ill.	do	do
1857 E. Brockman	Prairie View, Ill.	Joe Bernard	515 W. 18th st., Chicago
1858 J. H. Wells	Rockefeller, Ill.	Frank Kabon	1922 S. Kedzie ave., Chicago
1859 H. M. Lenz	Wheaton, Wis.	F. Koennne	727 Alport st., Chicago
1860 H. Libby	Aptakisic, Ill.	do	do
1861 W. Peters	do	B. Kline	602 Western ave., Chicago
1862 F. Young	Lethron, Ill.	do	do
1863 H. Kane	do	Chas. Sandberg	115 S. Western ave., Chicago
1864 C. Clark	Mukin, Wis.	H. G. Prodoehl	102 W. 25th st., Chicago
1865 Serloff Bros.	Vienna, Ill.	J. Hintz	235 California ave., Chicago
1866 J. Mollenkamp	McKinley, Ill.	B. Nelson	Jackson & California ave., Chicago
1867 F. Manzer	Gray's Lake, Ill.	J. Premer	818 21st Place, Chicago
1868 E. A. Bock	Turor, Wis.	do	do
1869 W. Sheller	Prairie View, Ill.	Larance Gedeon	300 W. 14th Place, Chicago
1870		do	do
1871		Ira J. Mix	129 E. 30th st., Chicago
1872			
1873			
1874			
1875			
1876			
1877			
1878			
1879			
1880			
1881			
1882			
1883			
1884			
1885			
1886			
1887			
1888			
1889			
1890			
1891			

INSPECTION AND ANALYSIS OF LEGAL MILK.—Continued.

(L. F. Doggett, Analysis.)

No.	Where Sample Taken.	Inspector.	Sp. Gr.	Fat.	Solids.	Solids not Fat.	Remarks.
1740	Train	Frank Hoey	1.0310	3.8	12.46	8.66
1741	do	do	1.0310	4.3	13.06	8.76
1742	do	do	1.0313	5.4	12.07	8.67
1743	do	do	1.0313	5.4	12.29	8.69
1744	do	do	1.0312	3.4	12.02	8.62
1745	do	do	1.0313	4.2	13.01	8.81
1746	do	do	1.0313	3.2	11.81	8.61	Low in solids
1747	do	do	1.0304	4.2	12.78	8.58
1749	do	do	1.0323	4.4	13.49	9.09
1750	do	do	1.030	3.6	11.97	8.37	Low in solids
1751	do	do	1.031	3.7	12.22	8.62
1752	do	do	1.0303	3.6	12.16	8.46
1753	do	do	1.0313	3.7	12.29	8.69
1754	do	do	1.0303	4.4	13.00	8.60
1755	do	do	1.0315	5.4	12.10	8.70
1760	do	do	1.0323	3.4	12.29	8.89
1761	do	do	1.0313	4.2	13.01	8.81
1762	do	do	1.0313	3.8	12.53	8.73
1764	do	do	1.031	3.2	11.74	8.54	Low in solids
1765	do	do	1.0315	3.4	11.98	8.58	do
1766	do	do	1.0317	3.6	12.84	8.74
1768	do	do	1.0300	4.	12.86	8.86
1769	do	do	1.0317	4.	12.45	8.45
1770	do	do	1.0323	3.8	12.77	8.97
1772	do	do	1.0314	3.6	12.31	8.71
1773	do	do	1.0323	4.2	13.25	9.05
1775	do	do	1.0310	3.5	12.10	8.60
1776	do	do	1.0285	4.2	12.5	8.3
1777	do	do	1.0317	4.2	12.38	8.78
1778	do	do	1.031	3.6	13.66	8.86
1779	do	do	1.032	3.6	12.46	8.66
1781	do	do	1.031	4.4	13.18	7.78
1782	do	do	1.031	5.6	14.62	9.02
1783	do	do	1.030	5.2	13.89	8.69
1784	do	do	1.031	4.2	12.94	8.74
1785	do	do	1.0313	4.2	13.01	8.81
1786	do	do	1.032	4.4	13.42	9.02

1781	.do	1.0305	4.2	12.75	8.55
1782	.do	1.0300	4.4	12.93	8.53
1783	.do	1.0310	4.4	13.00	8.50
1784	.do	1.0310	3.4	13.08	8.48	Slightly low in solids
1785	.do	1.0322	3.4	12.94	8.34
1786	.do	1.0330	4.2	12.73	8.23	Slightly low in solids
1787	.do	1.0325	3.8	12.82	8.23
1788	.do	1.031	3.9	12.82	8.26
1789	.do	1.031	4.2	12.46	8.46
1790	.do	1.031	5.2	12.19	8.39
1791	.do	1.031	4.0	13.42	8.34
1792	.do	1.032	3.6	12.46	8.32
1793	.do	1.030	4.2	12.68	8.36
1794	.do	1.030	5.4	14.38	8.36
1795	.do	1.031	4.2	13.30	9.10
1796	.do	1.0325	4.2	12.21	8.41
1797	.do	1.0300	3.8	13.53	8.73
1798	.do	1.0305	4.8	13.53	8.73
1799	.do	1.0285	5.2	13.76	8.56
1800	.do	1.0303	4.2	12.76	8.76
1801	.do	1.0303	4.2	12.52	8.52
1802	.do	1.0313	4.2	12.77	8.77
1803	.do	1.0301	3.4	11.75	8.35	Low in solids
1804	.do	1.0307	3.8	12.86	8.56
1805	.do	1.0278	4.4	14.3	9.9
1806	.do	1.0308	4.2	12.52	8.52
1807	.do	1.0303	4.2	12.51	8.31
1808	.do	1.0303	4.2	12.76	8.56
1809	.do	1.0304	4.2	12.76	8.58
1810	.do	1.0313	3.3	11.91	8.61	Slightly low in solids
1811	.do	1.0308	3.8	12.28	8.48
1812	.do	1.0293	3.8	12.03	8.23
1813	.do	1.0293	3.2	11.31	8.11	Low in solids
1814	.do	1.0296	4.2	12.39	8.39
1815	.do	1.031	4.4	13.18	8.78
1816	.do	1.0319	5.8	15.07	9.27
1817	.do	1.0315	3.2	13.06	9.06
1818	.do	1.0315	3.6	12.34	8.74
1819	.do	1.0315	3.2	11.96	8.66	Low in solids
1820	.do	1.0335	3.4	12.11	9.11
1821	.do	1.0313	4.4	12.05	8.65
1822	.do	1.0313	4.4	13.25	8.85
1823	.do	1.0305	3.2	11.61	8.41	Low in solids
1824	.do	1.0285	4.2	12.50	8.30
1825	.do	1.0282	4.2	11.90	7.90
1826	.do	1.0315	4.2	13.06	8.86
1827	.do	1.0307	4.2	12.62	8.62
1828	.do	1.0308	4.2	12.64	8.64
1829	.do	1.0304	3.6	12.06	8.46
1830	.do	1.0315	4.2	13.06	8.86

INSPECTION AND ANALYSIS OF LEGAL MILK.—*Concluded.*

No.	Where Sample Taken.	Inspector.	Sp. Gr.	Fat.	Solids.	Solids not Fat.	Remarks.
1841	Train.....	Frank Hoey	1.0294	3.4	11.57	8.17	Low in solids
1842	do.....	do	1.0301	4.2	12.47	8.47
1843	do.....	do	1.0313	3.4	13.01	8.81
1844	do.....	do	1.0322	3.4	12.26	8.86
1845	do.....	do	1.0315	3.8	12.58	8.78
1846	do.....	do	1.0304	4.6	13.26	8.66
1847	do.....	do	1.0303	4.4	12.52	8.52
1848	do.....	do	1.0313	4.4	13.25	8.85
1849	do.....	do	1.030	3.8	12.21	8.41
1850	do.....	do	1.0305	4.4	12.57	8.57
1851	do.....	do	1.0304	3.4	11.82	8.42	Slightly low in solids
1852	do.....	do	1.0318	4.2	13.13	8.93
1854	do.....	do	1.0293	4.4	12.75	8.35
1855	do.....	do	1.0299	3.8	12.18	8.38
1856	do.....	do	1.0308	4.4	12.64	8.64
1857	do.....	do	1.0328	4.4	13.08	9.08
1858	do.....	do	1.0317	4.4	12.86	8.86
1860	do.....	do	1.0312	3.6	12.26	8.66
1861	do.....	do	1.0291	4.6	12.94	8.34
1862	do.....	do	1.0306	3.8	12.35	8.55
1863	do.....	do	4.2
1864	do.....	do	1.0307	4.4	12.62	8.62
1866	do.....	do	1.0322	4.1	13.10	9.40
1867	do.....	do	1.0304	4.6	13.26	8.66
1868	do.....	do	1.0303	3.6	12.04	8.44
1869	do.....	do	1.0308	5.1	13.96	8.86
1870	do.....	do	1.0296	4.1	12.46	8.36
1871	do.....	do	1.0322	3.2	12.27	9.07
1872	do.....	do	1.0322	4.2	12.44	8.24
1873	do.....	do	1.0307	3.6	12.14	8.54
1891	do.....	do	1.031	3.9	12.58	8.68

INSPECTION AND ANALYSIS OF ILLEGAL MILK.

(E. N. Eaton, Analyst.)

No.	PRODUCER.	Address.	Distributor.	Address
1594	The Oatman Condensed Milk Co.	Dundee, Ill.	M. Choinski.	Chicago Heights, Ill.
1602	do.	do.	F. Marine	4403 LaSalle st., Chicago.
1604	do.	do.		do.
1620	H. Baskhaus	Addison, Ill.	Frank Darmofat	3124 Muspratt st., Chicago.
1633	W. Stuenkel	do.	Charles Zirzow	3075 Lock st., Chicago
1634	do.	do.	do.	do.
1635	do.	do.	do.	do.
1636	do.	do.	do.	do.
1638	do.	do.	do.	do.
1645	do.	do.	do.	do.
1646	do.	do.	do.	do.
1647	do.	do.	do.	do.
1648	do.	do.	do.	do.
1649	F. Niemann	Hillside, Ill.	do.	do.
1659	H. Homeyers.	Addison, Ill.	William Hoger	3060 Lyman st., Chicago
1666	L. Eichovst.	Lemont, Ill.	A. Zenelke.	849 32nd Place, Chicago.
1667	do.	do.	do.	do.
1668	do.	do.	do.	do.
1669	F. Niemann	Hillside, Ill.	do.	do.
1670	do.	do.	Charles Zirzow	3075 Lock st., Chicago
1671	do.	do.	do.	do.
1672	do.	do.	do.	do.
1673	August Helfers	Addison, Ill.	do.	do.
1674	do.	do.	do.	do.
1679	William Long	Lockport, Ill.	E. Miller	2943 Keeley st., Chicago.
1682	C. Kampfert.	Willow Springs, Ill.	E. Gernent.	3152 South Morgan st., Chicago
1683	Louis Eichors	Lemont, Ill.	V. Zenelke.	849 32nd Place, Chicago.
1684	do.	do.	do.	do.
1685	do.	do.	do.	do.
1687	L. Bielby	Willow Springs Ill.	H. Kruger	1094 32nd st., Chicago.
1688	M. Labine	do.	do.	do.
1696	J. Vogt.	Romeoville, Ill.	Charles Lenke.	3236 Wall st., Chicago
1706	C. Kampfert.	Willow Springs, Ill.	Ernst Gernetz.	3152 South Morgan st., Chicago
1716	C. Hicher	Lemont, Ill.	Mrs. Charles Pagles.	3453 South Halsted st., Chicago
1722	R. H. Semans	Streator, Ill.	Dan Wagner.	49 West Madison st., Chicago
1875	F. Niemann	Hillside, Ill.	Charles Zirzow	3075 Lock st., Chicago.
1876	do.	do.	do.	do.
1877	William Stuenkel.	Addison, Ill.	do.	do.
1878	do.	do.	do.	do.
1879	do.	do.	do.	do.
1896	M. Batenhouse.	Lemont, Ill.	Christ Niersbach.	2931 Loomis st., Chicago.

INSPECTION AND ANALYSIS OF ILLEGAL MILK—Concluded.

No.	Where Samples Taken.	Inspectors.	Sp. Gr.	Fat.	Solids.	Solids not fat.	How Illegal.
1594	Wagon ..	Tragardh and Hoey	1.033	2.6	11.60	9.00	Skimmed.....
1602	Train.....	do.	1.0284	3.6	11.59	7.99	Low in solids
1604	do.	do.	1.0284	3.6	11.59	7.99	do.
1609	do.	do.	1.0284	3.6	11.71	9.11	do.
1633	do.	Frank Hoey	1.0293	3.6	10.90	7.40	Watered milk
1634	do.	do.	1.0251	3.6	10.72	7.12	do.
1635	do.	do.	1.0257	3.8	11.15	7.75	do.
1636	do.	do.	1.0273	3.4	11.05	7.65	do.
1645	do.	do.	1.0274	3.4	11.11	7.71	do.
1646	do.	do.	1.0274	3.6	11.35	7.75	do.
1647	do.	do.	1.0274	3.2	10.70	7.50	do.
1648	do.	do.	1.0283	3.2	11.05	7.45	do.
1649	do.	do.	1.0257	3.5	11.05	7.55	do.
1659	do.	do.	1.031	3.2	11.74	8.54	Low in solids
1660	do.	do.	1.0304	3.5	11.97	8.47	Suspicious of added water.
1667	do.	do.	1.0304	3.4	11.85	8.45	do.
1668	do.	do.	1.0295	4.2	12.53	8.36	do.
1669	do.	do.	1.0293	3.5	11.60	8.10	Watered.
1670	do.	do.	1.0294	3.6	11.84	8.24	do.
1671	do.	do.	1.029	2.9	10.88	7.98	do.
1672	do.	do.	1.0285	3.6	11.59	7.99	do.
1673	do.	do.	1.031	3.2	11.74	8.54	Low in solids not fat and susp'us of added water
1674	do.	do.	1.0295	3.8	13.28	8.48	do.
1679	do.	do.	1.030	3.8	12.21	8.41	do.
1682	do.	do.	1.027	4.2	11.94	7.74	Watered.
1683	do.	do.	1.030	3.4	11.73	8.33	Low in solids not fat and susp'us of added water
1684	do.	do.	1.0305	3.2	11.73	8.41	do.
1685	do.	do.	1.031	3.0	11.98	8.33	do.
1687	do.	do.	1.0305	3.4	11.85	8.45	do.
1688	do.	do.	1.0295	3.9	12.20	8.32	do.
1694	do.	do.	1.0255	3.9	12.94	9.04	Watered
1706	do.	do.	1.0255	4.5	12.18	7.68	do.
1722	do.	do.	1.0298	3.3	11.61	8.31	Low in solids
1875	do.	do.	1.0287	4.1	12.32	8.22	Water added—small amount
1876	do.	do.	1.0303	3.2	11.55	8.32	Small amount of water added
1877	do.	do.	1.0303	3.3	11.65	8.35	do.
1878	do.	do.	1.0292	3.3	11.40	8.10	Considerable amount of water added
1879	do.	do.	1.0281	3.6	10.97	7.37	do.
1879	do.	do.	1.0272	3.2	10.80	7.60	do.
1886	do.	do.	1.0307	3.20	11.61	8.41	Contains added water

INSPECTION AND ANALYSIS OF ILLEGAL MILK.

(L. F. Doggett, Analyst.)

No.	PRODUCER.	Address.	Distributor.	Address.
1737	Henry Miller.	Plato, Ill.	T. A. Rooney	1535 34th pl., Chicago.
1738	Henry Miller.	do.	do.	do.
1739	Henry Miller.	do.	do.	do.
1740	R. Nikoley.	Lethington, Ill.	C. H. Holstein	3524 Marshfield av., Chicago.
1741	Henry Miller.	Plato, Ill.	T. A. Rooney	1534 34th pl., Chicago.
1742	Henry Miller.	do.	do.	do.
1743	Henry Miller.	do.	do.	do.
1744	W. D. Lipton.	Littleton, Ill.	do.	do.
1745	T. McCann.	Loon Lake, Ill.	A. Johnson	3533 Seeley av., Chicago.
1746	W. H. Sheehan.	do.	Joe Wolf	761 W. 18th st., Chicago.
1747	W. S. Renner.	Antioch, Ill.	John Crezik	918 W. 17th st., Chicago.
1748	T. N. Cann.	Loon Lake, Ill.	Joe Barnard	515 W. 18th st., Chicago.
1749	P. F. W. Renner.	Grays Lake, Ill.	Joe Wolf	761 W. 18th st., Chicago.
1750	F. McCann.	Loon Lake, Ill.	John Kee	1234 Homan av., Chicago.
1751	F. McCann.	do.	Joe Wolf	761 W. 18th st., Chicago.
1752	J. Gier.	Rollins, Ill.	Frank Rapa	1234 Tumble av., Chicago.
1753	W. A. Rock.	Frank View, Ill.	Chas. Sandberg.	1133 Western av., Chicago.
1754	W. A. Sheehan.	Loon Lake, Ill.	B. Linek	820 W. 17th st., Chicago.
1755	H. F. Putman.	Lake Villa, Ill.	Joe Barnard	315 W. 18th st., Chicago.
1756	G. Russell.	Lake View, Ill.	Chas. Sandberg	115 S. Western av., Chicago.

INSPECTION AND ANALYSIS OF ILLEGAL MILK—Concluded.

(L. F. Doggett, Analyst.)

No.	Where Sample Taken.	Inspector.	Sp. Gr.	Fat.	Solids.	Solids, Not Fat.	How Illegal.
1737	Train	Frank Hoey	1.0294	3.8	12.05	8.25	Watered milk.
1738	do	do	1.0291	3.2	11.4	8.2	do
1739	do	do	1.0293	3.4	11.5	8.1	do
1748	do	do	1.0281	4.6	12.60	8.	do
1756	do	do	1.0298	3.2	11.3	8.1	do
1757	do	do	1.0293	4.	10.94	6.94	Low in solids.
1758	do	do	1.0303	3.2	11.24	8.04	Water d milk.
1759	do	do	1.0295	3.2	10.91	7.71	Low in solids.
1763	do	do	1.0296	3.8	11.38	7.58	do
1767	do	do	1.0295	3.2	10.5	7.80	Watered milk.
1771	do	do	1.0274	4.	11.7	7.70	do
1780	do	do	1.024	3.5	10.1	6.60	do
1790	do	do	1.0281	4.	11.9	7.9	do
1810	do	do	1.0256	4.2	11.6	7.4	do
1811	do	do	1.0285	4.1	11.9	7.8	do
1839	do	do	1.0283	3.4	11.50	8.10	do
1853	do	do	1.027	3.5	11.	7.5	do
1859	do	do	1.0285	3.4	11.	7.60	do
1865	do	do	1.0303	3.2	11.	7.8	do

MINCE MEAT IN WHICH NO PRESERVATIVE WAS FOUND.

[L. F. Doggett, Analyst.]

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.	Preservative.	Analyst.
17252	A. V. Edman.	Chicago H'ts, Ill.	Sprague, Warner & Co.	Condensed Mince Meat.	Hubbard & Hoey.	No preservative.

MINCE MEAT IN WHICH PRESERVATIVE WAS FOUND.

No.	DEALER.	Address.	Manufacturer, or Jobber.	Representation.	Inspectors.	Preservative.	Analyst.
165	S. A. Cochenour	Mill Shoals, Ill.	Meyer-Schmidt Grocery Co.	Best quality condensed Mince Meat	Geo. T. Ashley.	Sulfite	E. N. Eaton.
177	Kirk & Welsh	Enfield, Ill.	do.	do.	do.	Formaldehyde.	L. F. Doggett
184	Wm. Seitz, Jr. & Sons	Mt. Carmel, Ill.	Sprague, Warner & Co.	do.	do.	Trace formaldehyde.	do.

EXAMINATION OF PURE MUSTARD.

No.	Dealer.	Address.	Manufacturer or Jobber.	Inspectors.	Representation.	Remarks.	Analyst.
16655	J. C. Behrens.....	Des Plaines, Ill.....		Ground mustard..	Hubbard & Hoey..	Dehulled.....	L. F. Doggett
16660	S. C. Spiegler.....	do.....		Mustard.....	do.....	Pure.....	do.....
16661	Boston Store.....	C. W. State & Mad. sts. Chi.		Ground mustard..	do.....	do.....	E. N. Eaton
16707	S. Lederer.....	S. Chicago, Ill.....		Mustard.....	do.....	Contaminated with wheat starch.....	do.....
16730	Bender Bros.....	do.....		do.....	do.....	Contaminated with wheat starch.....	do.....
16756	Oppenheimer.....	4700 Ashland av., Chicago.		Ground mustard..	do.....	Ash 6.15. Highly contaminated with corn starch.....	do.....
16815	W. A. Weibolt & Co.	337 Milwaukee av., Chi.		Mustard.....	do.....	do.....	do.....
16835	C. R. Cave.....	S. Chicago, Ill.....		Mustard.....	do.....	do.....	do.....
16838	Milk, Av. Co. Op. Stre	Milk, av. & Carp. st., Chi.		Ground mustard..	do.....	do.....	do.....
16882	J. M. Carrol & Co.	469 Milwaukee av., Chi		Pure flour of must.	do.....	do.....	do.....
16883	do.....	do.....	Colman.....	Ground mustard..	do.....	do.....	do.....
16893	Rockwood Bros. & Co.	35 N. State st., Chicago		Mustard.....	do.....	do.....	do.....
16898	Tesbetts & Garland	2113 Michigan av., Chi.	Colman.....	Ground mustard..	do.....	do.....	do.....
16925	George Nauss.....	96 E. 18th st., Chi.		Ground mustard..	do.....	Contaminated.....	do.....
16951	Duncan, Ransom Co.	1832 3rd av., Moline, Ill.	Van Patten & Marks	Pure mustard.....	C. E. Tragardh.....	Slightly contaminated, colored.....	do.....
16985	L. Klein.....	Halsted, 14th & Lib-sts. Chi.		Mustard.....	Hubbard & Hoey..	do.....	do.....
17051	McCaully & Hill.....	Flora, Ill.....	E. R. Webster & Co.	Absolutely pure	Geo. T. Ashley.....	do.....	L. F. Doggett
17053	Chas. J. Volts.....	Winnetka, Ill.....		Ground mustard..	Hubbard & Hoey..	Contaminated.....	E. N. Eaton.
17089	M. K. Meyer.....	do.....		do.....	do.....	do.....	do.....
17089	T. F. Evans.....	do.....		do.....	do.....	do.....	do.....
17085	The Gr. At. & Pe. T Co.	76 E. Adams st., Chicago.		Pure mustard.....	C. E. Tragardh.....	do.....	L. F. Doggett
17134	Sivwright, Irish & Co.	Sycamore, Ill.....		Mustard.....	do.....	Wet mustard.....	E. N. Eaton.
17162	Sanford & Brown.....	do.....	Colman J., Jr.....	Pure mustard.....	do.....	do.....	do.....
17163	Hammond & Son.....	do.....	The J. P. Dieter Co.	Pure mustard.....	do.....	do.....	do.....
1721	Herbert & Robbins.....	Oregon, Ill.....	Unknown.....	Pure mustard.....	do.....	Colored.....	do.....
180	Murdock & Schneider	do.....	Faddy & Eddy.....	Mustard ground, pure mustard.....	do.....	do.....	do.....
194	J. D. Artz.....	do.....	Unknown.....	Pure mustard.....	do.....	do.....	do.....
204	A. E. Welty & Co.	do.....	The Woolson Spice Co.	Pure mustard.....	do.....	do.....	do.....
214	O. Chaddock.....	Folo, Ill.....	Guyer & Calkins.....	Pure mustard.....	do.....	do.....	do.....
240	F. A. Geeting.....	do.....	Unknown.....	do.....	do.....	Contaminated.....	do.....
180	Asa Pixley.....	West Salem, Ill.....	W. M. Hoyt Co.....	True mustard.....	Geo. T. Ashley.....	do.....	do.....
161	Davis & Harpster.....	Mill Shoals, Ill.....	Scudder Gale Grocery Co	Pure mustard.....	do.....	Pure.....	L. F. Doggett
142	Waterman & Peters.....	Sycamore, Ill.....	E. B. Miller & Co.	Mustard.....	C. E. Tragardh.....	do.....	do.....
149	Sivwright & Chatfield	do.....	Tone Bros.....	Pure mustard.....	do.....	do.....	do.....
17182	Messersmith & Voigt	Jack. bd. & Morg. st., Chi.		Mustard.....	Hubbard & Hoey..	do.....	do.....

17260 C. L. Sage	Chicago, Heights, Ill	do	do	do	E. N. Eaton
17261 Smith & Wallace	do	Ground mustard	do	do	do
17246 A. V. Edman	do	Mustard	do	do	L. F. Doggett
17276 Robert Buelow	do	do	do	do	do
17284 P. J. Jurgensen	do	do	do	do	do
17328 Chas. R. Lott	480 W. Van Buren st., Chi	Ground mustard	do	do	E. N. Eaton
17350 A. W. Meyer	Barrington, Ill	Mustard	do	do	do
17380 D. F. Lamey	do	do	do	do	do
17402 Lipofski Bros.	do	do	do	do	do
17407 Lefevre & Boytes	Wheaton, Ill.	Ground mustard	do	do	do
17431 W. V. Lamb	do	do	do	do	do
17441 F. Nichols & Co.	do	French mustard	do	do	do
17451 W. S. Dollinger	do	Ground mustard	do	do	do
228 L. W. Newcomber	Polo, Ill	Pure mustard	do	do	do
		Reid, Murdoch & Co.	C. E. Tragardh	Contaminated	

EXAMINATION OF ADULTERATED MUSTARD.

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.	Remarks.	Analyst.
16770	Moeller Bros.	928 Milwaukee av., Chi		Mustard	Hubbard, Hoey	Yumeric coloring	E. N. Eaton
4053	L. C. Wies	347 E. Broadway, E. St. Louis, Ill.		Ground mustard	J. C. Eagleton	Mixed with corn meal	L. F. Doggett
3755	J. H. Ferrell	Robinson, Ill	Sprague, Warner & Co	do	do	Ash 6.40 per ct. wheat and rice starch	E. N. Eaton
3775	Arthur Hill	do	R. T. French Co	do	do	do	do
3767	C. E. Lewis	do	do	do	do	do	do
17018	Klein Bros	Halsted, 14th & Canal-port av., Chicago		do	Hubbard, Hoey	Adulterated with corn starch	do
240	S. B. Hammer	Polo, Ill	J. H. Conrad & Co.	Pure	C. E. Tradardh	Adulterated with wheat, other starch	do
17280	W. Norrenberg	Highland Park, Ill.	Henry Horner	Ground mustard	Hubbard, Hoey	Ash 1.37. Wheat flour	do
17233	Alfred A. Moses	do		do	do	Ash 10.02 Wheat flour and corn flour	do

EXAMINATION OF PURE NUTMEG.

(E. N. Eaton, Analyst.)

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.
16879	J. M. Carroll & Co.	469 Milwaukee ave., Chicago.	Ground nutmeg.	Hubbard and Hoey.
16903	Rockwood Bros. & Co.	95 N. State st., Chicago.	do.	do.
16952	George Nauss.	96 E. 18th st., Chicago.	do.	do.
160	Davis & Harpster	Mill Shoals, Ill.	Wm. Schotten & Co.	Pure nutmeg.	George T. Ashley.
17274	Smith & Wallace	Chicago Heights, Ill.	Ground nutmeg.	Hubbard and Hoey.
17415	Le Ferre & Boyles	Wheaton, Ill.	Reid, Murdoch & Co.	Penang ground nutmeg.	do.

OLIVE OIL.

(L. F. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer or jobber.	Representation.	Inspectors.	Test for cotton seed oil.	Test for sesame oil.	Iodine No.	Found to be
16904	Rockwood Bros. & Co.	95 N. State st., Chicago.	Rockwood Bros. & Co.	Pure Olive oil.	Hubbard & Hoey	None	None	83	Pure
16910	George Nauss.	96 E. 18th st., Chicago.	Andrew McNally.	Olive oil.	do.	do.	do.	87	do.
19277	Scent in	do.	Antonini & Co.	do.	F. Hoey	do.	do.	81	do.
17084	Battle Creek Sanitarium Co.	309 Dearborn st., Chi'go	Sanitarium Food Co.	Pure Olive oil.	Hubbard & Hoey	do.	do.	84	do.
17074	T. J. Evans	Winnetka, Ill.	Walsh, Boyle & Co.	California Olive oil.	do.	do.	do.	90	do.
17338	Stanton & Co.	Sycamore, Ill.	Stanton & Co., jobber	Pure Olive oil.	do.	do.	do.	88	do.
17388	Chas. R. Lott	68 Washington st., Chi	Nazorelli E. Figli	Olive oil.	do.	do.	do.	81	do.
17419	W. J. Lamb	480 Van Buren st., Chi	Henry J. Steege	do.	do.	do.	do.	89	do.
17455	W. Nichols & Co.	Wheaton, Ill.	Reid, Murdoch & Co.	Cream Olive oil.	do.	do.	do.	83	do.
17454	W. S. Dollinger	do.	do.	Olive oil.	do.	do.	do.	79	do.
17455	W. S. Dollinger	do.	Andrew McNally	do.	do.	do.	do.	84	do.
17455	W. S. Dollinger	do.	Franklin MacVeach & Co.	do.	do.	do.	do.	87	do.
17455	W. S. Dollinger	do.	do.	do.	do.	do.	do.	83	do.

COTTON SEED OIL.

(L. F. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer or jobber.	Represent- ation.	Inspectors.	Test for cotton seed oil.	Sesame.	Iodine No.	Remarks.
17032	Chas. J. Voltsf ...	Winnetka	W. M. Hoyt	Table oil	Hubbard & Hoey	Present	None	117	Cotton seed oil labeled salad oil

EXAMINATION OF PURE BLACK PEPPER.

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspection.	Ash.	Remarks.	Analyst.
2002	Jos. Fisher.	Oblong, Ill.	Schotten	Pepper	J. C. Eagleton.	L. F. Doggett
2004	do.	do.	do.	do.	do.	do.
2022	Sears & Wood	do.	Wm. Schotten & Co.	Pure black pepper.	do.	5.68	do.
2033	A. A. Newland	Palestine, Ill.	do.	Ground black pepper.	do.	do.
2046	I. H. Bussard	do.	Jos. Strong.	Pure pepper.	do.	do.
1644	Geo. F. Meyer.	DesPlaines, Ill.	do.	Black pepper.	Hubbard & Hoey	5.53	do.
1656	J. C. Behrens & Sons	do.	do.	do.	do.	4.07	do.
1667	S. C. Spiegler.	do.	do.	do.	do.	4.60	do.
1684	State & Madison Sts., Chi.	do.	do.	do.	do.	5.70	E. N. Eaton.
1684	Boston Store.	928 Milwaukee Ave., Chi.	do.	do.	do.	5.20	Fiber 17.10	do.
1676	Moeller Bros.	do.	do.	do.	do.	do.
1683	Milwaukee Ave. Co. operative Store.	do.	do.	do.	do.	do.
16929	Tebbetts & Garland	Milwaukee & Carpenter Sts., Chicago.	do.	do.	do.	5.20	do.
16955	George Nauss	2113 Michigan Ave., Chi.	Tebbetts & Garland.	do.	do.	4.52	do.
16959	do.	96 E. 18th St., Chicago	do.	do.	do.	4.25	do.
3758	J. H. Ferrel.	Robinson, Ill.	F. W. Lauer Ontario Preserving Co.	Shot pepper.	do.	5.05	do.
3779	Steel & Hornig.	do.	do.	Ground pepper.	J. C. Eagleton.	4.10	do.
3750	Brigham & Bathlot.	do.	Wm. Schotten & Co.	Pure black pepper.	do.	4.97	do.
3762	C. F. Lewis	do.	Tone Bros.	Ground pepper.	do.	4.55	Passed	do.
121	Duncan, Ransom & Co.	do.	do.	Ground pepper.	do.	5.12	do.
234	J. Livingston.	1832 3rd Ave., Moline, Ill.	Morton L. Marks.	Pure pepper.	C. E. Tragardh.	6.42	Fiber 13.00 passed.	do.
70	H. Sander & Son.	do.	Scudder-Gale Groc- ery Co.	do.	do.	do.
58	McCaully & Hill	Cairo, Ill.	James H. Forbes Tea & Coffee Co.	Perfectly pure.	J. C. Ware.	6.1	Pure	L. F. Doggett
17058	Chas. J. Voltsf.	Flora, Ill.	do.	Absolutely pure	Geo. T. Ashley	6.75	(Black)	do.
17072	M. P. Meyer.	Winnetta, Ill.	E. R. Webster & Co.	Black pepper.	Hubbard & Hoey	4.50	E. N. Eaton.
17084	do.	do.	do.	do.	do.	4.63	do.
17093	The Great Atlantic & Pacific Tea Co.	do.	do.	do.	do.	4.15	do.
100	R. M. Davis & Sons.	76 E. Adams St., Chicago	Meyer Schmid Groc- ery Co.	do.	do.	6.23	L. F. Doggett
4048	Frank S. Neihaus.	332 Broadway, E. St. L., Ill.	do.	Absolutely pure	Geo. T. Ashley	6.46	do.
4057	Theo. Trebue.	432 Broadway, E. St. L., Ill.	do.	Pepper	J. C. Eagleton	3.99	do.
153	Sivwright, Irish & Co.	Sycamore, Ill.	E. B. Miller & Co.	Ground pepper.	do.	6.32	do.
				Pure pepper.	C. E. Tragardh.	E. N. Eaton.

EXAMINATION OF ADULTERATED BLACK PEPPER.

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.
2032	A. A. Newland	Palestine, Ill.	Hullman & Co.	Black pepper
2033	Hurst Bros.	Hutsonville, Ill.	R. T. French & Co.	Pepper
18335	August Nielsen	Des Plaines, Ill.	Sherman Bros.	Black pepper
18325	C. M. W. Brown	do.		do.
16711	S. Lederer & Co.	South Chicago, Ill.		do.
16735	Bandler Bros.	do.		do.
16737	Oppenheimer	do.		do.
18813	W. A. Weiboldt & Co.	1700 Ashland av., Chicago		do.
18837	C. R. Card & Co.	337 Milwaukee av., Chicago		do.
18885	J. M. Card & Co.	South Chicago, Ill.		do.
18896	Rockwood Bros. & Co.	469 Milwaukee, Chicago		do.
3714	C. E. Lewis & Son.	95 N. State st., Chicago		do.
113	Faves Bros.	Robinson, Ill.	Joseph Strong & Co.	Ground pepper
275	W. T. Lewis	518 15th st., Moline, Ill.	Washington Halligan Coffee Co.	Pure black pepper
279	Wm. East	30 W. North st., Danville, Ill.	Payton Palmer Co.	do.
17022	Klein Bros.	118 W. North st., Danville, Ill.		
4072	D. A. Beckin	Haled, 14th and Canal av., Chicago		
17045	Importers Tea & Coffee Co.	213 Collinsville av., East St. Louis, Ill.		
4080	L. C. Wies	30 State st., Chicago		
165	Hammond & Son	347 E. Broadway, E. St. Louis, Ill.		
162	J. D. C. Artz	Sycamore, Ill.	The J. P. Dieter Co.	Ground black pepper
203	Max Caplan	Oregon, Ill.	Unknown	Ground pepper
248	F. A. Gering	do., Ill.	McNell & Higgins	Black pepper
17100	J. M. Williams	169 So. Morgan st., Chicago	Thompson & Taylor	do.
17181	McGersmith & Voigt	Jackson bout. and Morgan st., Chicago		do.
17263	C. L. Sage	Chicago Heights		do.
17276	Smith & Wallace	do.		do.
17287	Robert Buelow	do.		do.
17307	Polipski Bros.	Barrington, Ill.	Thompson & Taylor Spice Co.	pepper
17421	W. Lamb	Wheaton, Ill.		Black pepper
17437	W. S. Dollinger	do.		do.
17254	W. Norrenberg	Highland Park, Ill.		do.
182	Kemlepp & Lambender	Mt. Carmel, Ill.	Reid, Henderson & Co.	100% pure pepper

EXAMINATION OF ADULTERATED BLACK PEPPER—Concluded.

No.	Inspectors.	Analysts.	Ash.	Remarks.
2032	J. C. Eagleton	L. F. Doggett	10.08	Adulterated with sand and fiber; 3.5 sand.
2033	do	do	7.43	Pepper shell adulterant.
16635	Hubbard and Hoyer	do	10.25	Shell
16625	do	do	9.31	Adulterated with shell.
16711	do	E. N. Eaton	18.25	Sand 8.57. Pepper shell.
16737	do	do	17.02	Sand 7.75. Pepper shell.
16729	do	do	4.05	Olive stone.
16813	do	do	6.90	Pepper shell and sand.
16837	do	do	5.57	Pea or bean meal.
16857	do	do	11.35	Foreign shell and sand.
16891	do	do	6.00	Shell, coco nut fiber and sand.
3744	J. C. Eagleton	do	4.70	Fiber 22.45%. Ground olive stone.
113	C. F. Tragardh	do	4.92	Fiber 18.15%. Olive stone and wheat starch.
275	J. C. Ware	do	7.30	Sand 1.75. Pepper shell.
279	do	do	9.27	Sand 3.62. Pepper shell.
17022	Hubbard and Hoyer	L. F. Doggett	7.81	Pepper shell adulterant. Fiber 15.79%; 9.01 total E. Ext.; .51 Vol. E. Ext.
4072	J. C. Eagleton	E. N. Eaton	5.20	Olive stone, pea meal and foreign tissue.
17045	Hubbard and Hoyer	L. F. Doggett	12.39	Pepper shell adulterant; 10.9% fiber.
4070	J. C. Eagleton	do	6.77	Alcoholic ext. 7.74; 25.78 fiber; 7.32 ether ext.; .76 V. E. Ext., pepper shell.
165	C. E. Tragardh	E. N. Eaton	6.77	Mixed with olive stone.
182	do	do	6.50	Cocconut shell.
203	do	do	17.80	Shell and foreign matter.
218	do	do	7.15	Pepper shell foreign tissue and small amount of foreign starch.
17190	Hubbard and Hoyer	do	6.37	Excess of shell.
17184	do	do	7.63	Sand $\frac{1}{2}$ = 3.59. Adulterated with sand.
17263	do	L. F. Doggett	8.55	Pepper shell.
17273	do	E. N. Eaton	7.07	Cocconut shell and other foreign tissue.
17280	do	do	8.31	High ash, shell adulterant.
17307	do	do	6.85	Excess of pepper shell.
17324	do	do	6.60	do
17417	do	do	7.32	do
17224	do	do	10.80	Shell and foreign tissue in excess; starch and oil globules.
182	Geo. T. Ashley	do	Olive stone and corn starch.

ANALYSIS OF PURE WHITE PEPPER.

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.	Ash.	Remarks.	Analyst.
1721	C. M. W. Brown.	Des Plaines, Ill.	Sherman Bros.	White pepper	Hubbard, Hoey	3.53	Contaminated	L. F. Doggett.
1833	August Niehaus.	do	do	do	do	1.04	Exceptionally pure.	do.
1846	Geo. F. Meyer.	do	do	do	do	2.70	do	do.
1856	Boston Store.	Madison & State sts., Chi.	do	do	do	1.35	do	E. N. Eaton
18709	S. Lederer & Co.	South Chicago, Ill.	do	do	do	2.83	do	do.
18733	Reiter Bros.	do	do	do	do	do	do	do.
18772	Miller Bros.	928 Milwaukee ave., Chi.	do	do	do	do	do	do.
18819	W. A. Weibit & Co.	937 Milwaukee ave., Chi.	do	do	do	3.60	do	do.
18861	Milwaukee Ave. Co. Operative Store.	do	do	do	do	do	do	do.
18887	J. M. Carroll & Co.	Milwaukee & Carpenter sts., Chicago.	do	do	do	2.67	do	do.
18894	Kirkwood Bros. & Co.	469 Milwaukee ave., Chi.	do	do	do	do	do	do.
18948	George Nauss.	95 State st., Chicago.	do	do	do	2.82	do	do.
18949	George Nauss.	93 E. 18th st., Chicago	do	do	do	3.22	do	do.
19020	Klein Bros.	do	F. W. Lauer.	do	do	1.43	do	do.
19020	Klein Bros.	Halsey 14th & Canalport ave., Chicago	do	do	do	do	do	L. F. Doggett.
17082	T. P. Evans	Winnetka, Ill.	do	do	do	1.12	do	E. N. Eaton
17047	Importers Tea & Coffee Co.	90 State st., Chicago.	do	do	do	1.19	Fiber 3.21; ether ext. 8.86 (vol. 86); alco- holic ext. 9.25 per ct.	L. F. Doggett.
17094	The Great Atlantic & Pacific Tea Co.	76 E. Adams st., Chicago	do	do	do	do	do	do.
99	R. M. Davis & Sons.	Omaha, Ill.	Wm. Schotten & Co.	Pure white pepper	Geo. T. Ashley	do	do	E. N. Eaton
232	Nicodemus & Brand.	Polo, Ill.	R. T. French Co.	Pure	C. E. Tragardh	do	do	do.
241	S. B. Hammer.	do	Reid, Murdoch & Co.	do	do	do	do	do.
17149	Hemb Grocery Co.	Dundee, Ill.	McNeil & Higgins	White pepper	Hubbard, Hoey	.94	Exceptionally pure.	L. F. Doggett.
17258	C. L. Sage.	Chicago Heights, Ill.	do	do	do	do	do	E. N. Eaton
17259	A. V. Edman.	do	do	do	do	do	do	do.
17271	Ben Goldberg.	Highland Park, Ill.	do	do	do	do	do	do.
17283	P. J. Jorgensen.	Chicago Heights, Ill.	do	do	do	do	do	L. F. Doggett.
17303	Joseph Weishaar.	do	Thompson & Taylor	do	do	do	do	do.
17390	Chas. R. Lott.	480 W. Van Buren st., Chi.	do	do	do	do	do	do.
17381	D. F. Lamey.	Barrington, Ill.	do	do	do	2.72	do	E. N. Eaton
17410	Le Fevre & Boyles.	Wheaton, Ill.	do	do	do	do	do	do.
17428	W. V. Lamb	do	Reid, Murdoch & Co.	do	do	1.40	do	do.
17453	W. S. Dollinger.	do	do	do	do	2.87	do	do.

EXAMINATION OF ADULTERATED WHITE PEPPER.

No.	DEALER.	Address.	Manufacturer or jobber.	Representation.	Inspectors.	Ash.	Remarks.	Analyst.
16654	J. C. Behrens & Sons	Des Plaines, Ill.		White pepper	Hubbard & Hoey	6.07	Adulterated with shell	L. Doggett
16674	C. Spiegler	do		do	do	5.10	do	do
16749	Oppenheimer	4700 Ashland av., Chicago		do	do	2.00	Contains olive stone	E. N. Eaton
16838	C. R. Cave	South Chicago, Ill.		do	do	5.70	Excess of sand and shell	do
16930	Tebbetts & Garland	2113 Michigan av., Chicago	Tebbetts & Garland	do	do	2.10	Mixed with corn starch	do
17038	M. K. Meyer	Winnetka, Ill.		do	do	2.35	Pepper hulls, foreign shell and corn starch	do
4067	J. Sullivan & Son	237 Collinsville av., E. St. Louis, Ill.		Ground white pepper	J. C. Eagleton	2.45	Mixed with wheat flour and ground olive stone	do
17210	Geo. F. Rock	Highland Park, Ill.		White pepper	Hubbard & Hoey	1.05	Corn and wheat starch	do
17228	W. Norrenberg	do		do	do	1.30	Olive stone, some coconut shell and wheat probably some buck	do
17348	A. W. Meyer	Barrington, Ill.		do	do		Olive stone and other foreign material	do

EXAMINATION OF PURE RED PEPPER.

No.	DEALER.	Address.	Manufacturer or jobber.	Representation.	Inspectors.	Remarks.	Analyst.
1672	S. C. Speigler.	Des Plaines, Ill.		Red pepper.	Hubbard & Hoey.	Pure.	L. F. Doggett.
1683	Boston Store.	State & Madison st., Chicago.		do.	do.	do.	E. N. Eaton.
16710	S. Lederer & Co.	South Chicago, Ill.		do.	do.	do.	do.
16734	Bender Bros.	do.		do.	do.	do.	do.
16754	Oppenheimer.	4700 Ashland av., Chicago.		do.	do.	do.	do.
16771	Mueller Bros.	928 Milwaukee av., Chicago.		do.	do.	do.	do.
16816	W. A. Weiboldt & Co.	837 Milwaukee av., Chicago.		do.	do.	do.	do.
16840	C. R. Cave.	South Chicago, Ill.		do.	do.	do.	do.
16855	Milwaukee Av., Co.	Milwaukee & Carpenter sts., Chi.		do.	do.	do.	do.
16884	Operative Store.	499 Milwaukee av., Chicago.		Cayenne pepper.	do.	do.	do.
16895	J. M. Carroll & Co.	35 N. State st., Chicago.		Red pepper.	do.	do.	do.
16956	Rockwood.	95 East 18th st., Chicago.		do.	do.	do.	do.
16956	George Natus.	Cairo, Ill.	J. H. Forbes Tea & Coffee Co.	Perfectly pure Red pepper.	Geo. T. Ashley Hubbard & Hoey.	do.	L. F. Doggett.
17039	Chas. J. Vollst.	Winnetka, Ill.		do.	do.	do.	E. N. Eaton.
17057	M. K. Meyer.	do.		do.	do.	do.	do.
17081	T. P. Evans.	do.		do.	do.	do.	do.
17092	The Great Atlantic & Pacific Tea Co.	76 E. Adams st., Chicago.		Cayenne pepper.	do.	Cayenne pepper.	L. F. Doggett.
17101	Silvright & Chatfield.	Sycamore, Ill.	Tone Bros. Frank Tea & Spice Co.	Pure Cayenne pepper.	C. E. Tragardh.	do.	E. N. Eaton.
17102	Asa Pixley.	West Salem, Ill.		do.	do.	do.	do.
17180	J. M. Williams.	169 S. Morgan st., Chicago.		Perfectly pure Red pepper.	G. T. Ashley.	do.	do.
17180	Messersmith & Volpi.	Jackson Bl. d. & Morgan st., Chi.		do.	Hubbard & Hoey.	do.	do.
17251	A. V. Edman.	Chicago Heights, Ill.		do.	do.	do.	L. F. Doggett.
17271	Smith & Wallace.	do.		do.	do.	Slightly contaminated.	E. N. Eaton.
17212	George F. Rock.	Highland Park, Ill.		do.	do.	do.	do.
17216	Ben Goldberg.	do.		do.	do.	do.	do.
17201	Rosenar & Gipp.	do.		do.	do.	do.	do.
17287	P. J. Jurgensen.	Chicago Heights, Ill.		do.	do.	do.	L. F. Doggett.
17304	Joseph Weishaar.	do.	Thom's n'c Taylor.	Cayenne pepper.	do.	do.	do.
17331	Chas. R. Lott.	480 W. Van Buren st., Chicago.		Red pepper.	do.	do.	do.
17389	John C. Plagge.	Barrington, Ill.	J. H. Conrad.	Cayenne pepper.	do.	do.	E. N. Eaton.
17414	LeFerve & Boyles.	Wheaton, Ill.	Reid Murdock & Co.	Natural Cayenne pepper.	do.	do.	do.
17422	W. V. Lamb.	do.		Red pepper.	do.	do.	do.
17496	F. Nichols & Co.	do.	Dwinell-Wright Co.	Cayenne pepper.	do.	do.	do.
17457	W. S. Dollinger.	do.		Red pepper.	do.	do.	do.
17019	Klein Bros.	Halsted, 14th st. & Canal pt. av. Chi.		do.	do.	do.	do.
17257	W. Norrenburg.	Highland Park, Ill.		do.	do.	do.	do.
17019	Klein Bros.	Halsted, 14th st. & Canal pt. av. Chi.		do.	do.	do.	do.

EXAMINATION OF ADULTERATED RED PEPPER.

(E. N. Eaton, Analyst.)

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.	Remarks.	Analyst.
16931	Tebbetts & Garland	2113 Michigan av., Chicago.	Tebbetts & Garland	Cayenne pepper.	Hubbard and Hoey.	Mixed with cornstarch.	E. N. Eaton.
17557	C. L. Sage	Chicago Heights, Ill.		Red pepper.	do.	Ash 7.60.	do.
17235	Alfred A. Moses.	Highland Park, Ill.		do.	do.	Ash 10.42.	do.

CEREAL MANUFACTURED FOODS.

Prepared breakfast foods are the fad of the day. A few of the numberless varieties were inspected and analyzed. As a general rule nothing was found injurious to health or in conflict with the claims of manufacturers except as to the nutritive value of their product. In some cases the food represented as thoroughly cooked contained raw starch granules. In the majority of cases, however, both in the flaked and granulated forms, the starch was completely dextrinized. In a number of samples the food was placed in a pasteboard box without lining or inside wrapper of any kind. Besides the liability to absorb moisture and to mold, there is a possibility that the gaudy color profusely spread on the outside of the box will contaminate the food on the inside, and this possibility becomes a certainty should the box become damp. These colors are sometimes mineral (ultra marine) and sometimes aniline, and not being intended for food probably are of a poisonous nature and contaminated with arsenic, which is commonly used in the preparation of the cheaper aniline dyes. The same danger exists in serving foods in green colored paper cups, as for example sauces and relishes, which is a common practice in the more expensive class of restaurants. The danger is aggravated by the fact that the vinegar in the sauce often dissolves the color, which is then taken with the food.

Most manufacturers of cereal foods make exaggerated claims as to the food value of their preparations. Of Granola the manufacturer says, "A pound of Granola more than equals three pounds of beef nutrient value." This is not true in any sense.

Percentage of nutrients—nitrogenous constituents or fuel value (Calories).
Comparative nutrients of sirloin beef and wheat (Atwater).
Protein in sirloin as purchased including refuse,

██████████
(Fuel value.) Sirloin as purchased,

██████████
Protein in wheat flour,

██████████
Fuel value wheat flour,

████████████████████

The substitution of corn for a part of the wheat would still further reduce both the protein and fuel value. A pound of cereal food might have a slight advantage over a pound of lean meat in fuel

value, but in the real muscle forming and most expensive food, protein, the beef has the decided advantage, and the further advantage of a higher coefficient of digestion.

The statement that Sanitas Protose has a food value 25 per cent greater than beef must be similarly interpreted.

The claims as to Sanitas Nut Butter are also misleading, if no worse. The label states, "As shown by chemical analysis, nut butter, unlike dairy butter, is a food and not simply a food element. Thoroughly cooked and emulsified it dissolves readily in water." Dairy butter, to the contrary notwithstanding, is a food and of the highest nutritive value; and, digestibility considered, probably unequaled by any fat. Dairy butter is also not a food element—containing besides water, salt and curd, butter fat which is a combination of several compounds which are themselves composed of elements. The nut butter is likewise not soluble in water, nor could it be unless converted into soap, which would not form a very appetizing food product.

While some allowance should be made for the unfamiliarity of the public with scientific terms, and still more for the zeal of the manufacturer in pushing his product, such misrepresentations should be discountenanced, as they can do more harm than the fairy stories of the merchants in other lines of trade.

CEREAL AND VEGETABLE

(E. N. Eaton,

No.	DEALER.	Address.	Manufacturer or Jobber.
16853	Milwaukee Av. Coöperative Store	Milwaukee av. and Carpenter st., Chi...	The Genesee Pure Food Co
16980	L. Klein	Halsted, 14th and Liberty sts., Chi...	American Cereal Co.
16981	do	do	Hygienic Food Co.
17037	Battle Creek Sanitarium Food Co.	309 Dearborn st., Chicago	Battle Creek Sanitarium Food Co.
17039	do	do	Sanitas Nut Food Co
17035	do	do	Sanitarium food Co.
17036	do	do	Sanitas Nut Food Co
17038	do	do	Battle Creek Sanitarium Food Co.
17029	do	do	Sanitas Nut Food Co
17030	do	do	do
17031	do	do	do
16997	Klein Bros	Halsted, 20th and Canalport av., Chi...	Stern & Saalberg
16718	S. Lederer & Co.	South Chicago, Ill	Price Cereal Co

PREPARATIONS—MANUFACTURED.

Analyst.)

Name.	Representation.	Inspectors.	Result of Examination.
Grain-O	Coffee substitute	Hubbard and Hoey	Cereal preparation — wheat, barley and rye
Sterilized wheat food.do	A granulated wheat product; no name inside wrapper ...
Maple flake	Cooked breakfast fooddo	As represented
Caramel cereal	Coffee substitutedo	Cereal preparation
Sanitas toasted corn flake	Health fooddo	Cooked corn in flakes
Granola	Breakfast fooddo	No inside wrapper; not strongly dextrinized
Granuta	Cereal food predigesteddo	Dextrinized wheat
No-Coffee	Coffee substitutedo	Cereal preparation
Nut and fig bromose	Confectiondo	No sucrose present
Sanitas protose	Vegetable meatdo	A vegetable preparation; in direct contact with tin
Sanitas nut butter	Dissolves readily in waterdo	Claim not substantiated by analysis
Bromangelon	Compound desert jellydo	Gelatin preparation
Tryabita	Breakfast fooddo	Flaked breakfast food

PURE SYRUPS AND HONEYS.

(L. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.
18822	Sample brought in.	Leidig building, Vandalia, Ill.	Sudder-Gale Grocery Co.	Honey drips	F. Hoey
233	J. Livingston.	Vandalia, Ill.	Dodson-Braun Mfg. Co.	ure maple	J. C. Ware
18907	Rockward Bros. & Co.	95 N. State st., Chicago.	G. W. Dunbar's Sons.	Pure Louisiana molasses	Hubbard & Hoey
18976	Sample brought in.			Maple syrup.	F. Hoey
18983	L. Klein.			Honey.	Hubbard & Hoey
18990	L. Klein.	Halsted, 14th and Liberty sts., Chicago	Sprague, Warner & Co.	do.	do
17002	Klein Bros.		Durand & Kasper Co.	Pure honey	do
19150	Sample brought in.	Halsted, 14th and Canalport ave., Chicago.	Puhl-Webb & Co.	Syrup.	Hoey
18847	Sample brought in.			Honey	do
19001	Sample sent in				do

PURE SYRUPS AND HONEYS—Concluded.

No.	POLARISCOPIC READINGS.		Per cent. sucrose.	Minimum glucose per cent.	Ash.	Soluble ash.	Total alkalinity of ash.	Found to be.
	Direct.	Invert.						
18822	21	-18	29.3	62.4				Molasses.
233	114.8	107.4	35.5					Glucose mixture, sold for "drips"
244	49.5	-15	48		.254	.16	.28	Suspected maple syrup.
18807	43	-5	31.6					Molasses.
18976	50.2	-19	32.1		.94	.52	2.64	Some impurity along with the maple. Not highly purified.
18983	-16.3							Pure honey
18990	-15							do.
17002	-16.3							do.
19150	50.5	-18.6	32					Pure maple syrup.
18847	-7							Pure honey.
19004	-12							Pure candied honey

ADULTERATED SYRUPS.

(L. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.
16844	Milwaukee ay. Coöperative Store.	Milwaukee and Carpenter sts, Chicago	Not given	Honey	Hubbard and Hoey
227	A. M. Leever	Vandalia, Ill.	Hulman Preserve Co	New Orleans molasses.	J. C. Ware
239	Creel & Chandler	Gallatin st., Vandalia, Ill.	Perry Maybun Co.	Pure maple.	do
3745	C. E. Lewis & Son.	Robinson, Ill.	Reid, Murdoch & Co.	Maple syrup.	J. C. Eagleton
280	C. F. Fera	101 W. Main st., Danville, Ill.	Davenport Refinery	Our Pride sorghum	J. C. Ware
202	W. F. Stuebe	421 E. Main st., Danville, Ill.	Dayton Palmer Co	do	do
301	W. M. Murphy	505 E. Main st., Danville, Ill.	Davenport Syrup Refining Co	Tennessee sorghum	do
271	Wm. O'Connell & Bros	126 W. Main st., Danville, Ill.	National Molasses Co.	Sorghum	do
3783	Arthur Hill	Robinson, Ill.	Reid, Murdoch & Co.	Pure maple syrup	J. C. Eagleton
3784	Brigham & Bathiot	do	Scudder Syrup Co.	do	do
85	Conant & Rennie	Carro, Ill.	Huntington Maple Syrup and Sugar Co.	Pure Vermont Maple Syrup Co.	Geo. T. Ashley
285	Levin Bros. & Co	Danville, Ill.	McNeil & Higgins Co.	Marked absolutely pure	J. C. Ware
313	J. B. Crawford	105 Walnut st., Danville, Ill.	Davenport Refinery	Sorghum	do
314	J. B. Crawford	do	The Glucose Refining Co.	Tennessee sorghum	do
19549	Sample brought in				
232	Creel & Chandler	Vandalia, Ill.	Goddard Grocery Co.	pike county sorghum	do
234	T. N. Fikin	do	Hulman & Co.	Tennessee sorghum	do

ADULTERATED SYRUPS—Concluded.

(L. Doggett, Analyst.)

No.	POLARISCOPIC READINGS.		Per cent Sucrose.	Ash.	Soluble Ash.	Total Alkalinity.	Found to be
	Direct.	Invert.					
18944	1.2	-15.6	12.6	Honey with cane sugar either fed to bees or added
237	78.	38	30.1	Minimum glucose, 21.3%. Glucose mixture.
239	59.	-12.8	54.	.065	.049	Sucrose syrup, misrepresented, sold for maple syrup.
3745	41.8	-14.4	42.3	.24	.15	.15	Not pure maple syrup
269	Misabeled.
29246
30146
277	87.6	44	17.7	2.21	Glucose mixture; minimum glucose, 28.5%
3763	48	-14.8	47.3	.10	.14	3.43	Dilute with cane sugar.
3764	53.2	-15.6	51.8	.14	.11	.25
95	52.5	-11.6	48.3	.13	.08	.24
285	18.6	-20.4	29.37
313	Cane sugar either fed to bees or added
314	Misabeled in large type, sorghum; labeled in fine type, "Glucose Mixture" (40% sorghum, 60% corn syrup)
1954908	.06	.32	In large type, Tennessee sorghum; labeled in small type, "Glucose Mixture."
242	Cane syrup
232	Taken for label law. Labeled inconspicuously, "Syrup Mixture."
234	Taken for label law. Labeled inconspicuously, "Glucose Mixture."

NATURAL FRUIT SYRUPS.

(L. F. Doggett, Analyst.)

No.	DATE TAKEN.	Dealer.	Address.	Manufacturer or Jobber.	Inspectors.	Remarks.	Condition of Fountain.
1578	Aug. 12, 1904	A. C. Musslewhite	289 Dearborn st., Chi.	Matthews Soda Water Co.	Hoey & Eagleton	Natural fruit syrup.	Fountain in good cond.
1584	Aug. 12, 1904	Paul Cella	440 Dearborn st., Chi.	Manhattan Soda Water Co.	do	do	do
1585	Aug. 12, 1904	do	do	do	do	do	do
17121	Aug. 10, 1904	C. Von Hermann	Mich. av. & 22d st., Chi.	do	Hubbard & Hoey	do	Fountain clean
17123	Aug. 10, 1904	S. Mathison	2123 Indiana av., Chi.	do	do	Old and mouldy	do
17158	Aug. 22, 1904	Sarah Cohn	206 W. 12th st., Chicago	do	do	Small amt. fruit juice	Fountain fairly clean
17159	Aug. 22, 1904	Perltz Bros.	191 W. 12th st., Chicago	do	do	Old and mouldy	Fountain clean
17160	Aug. 22, 1904	do	do	do	do	Faint vanilla flavor.	do
17162	Aug. 22, 1904	J. Landa	181 W. 12th st., Chicago	do	do	Lemon syrup.	do
17163	Aug. 22, 1904	E. Kornie	182 W. 12th st., Chicago	do	do	do	do
17164	Aug. 22, 1904	do	do	do	do	fruit syrup with wild cherry flavor.	do
17169	Aug. 23, 1904	J. Kuklanski	519 S. Jefferson st., Chi.	do	do	Fruit Syrup.	do
17172	Aug. 23, 1904	J. Cohen	186 Maxwell st., Chi.	do	do	Lemon syrup.	do

NATURAL FRUIT JUICES—ARTIFICIALLY COLORED OR PRESERVED.

(L. F. Doggett, Analyst.)

No.	DATE TAKEN	Name of Dealer.	Address.	Manufacturer or Jobber.
1577	Aug. 12, 1904	James Kotsiovetz.....	200 Dearborn st., Chicago.....
1580	do	William Casavans.....	98 Harrison st., Chicago.....
1581	do	do	do
1582	do	National Drug Co.....	438 Dearborn st., Chicago.....
1583	do	do	do
1717	Aug. 10, 1904	F. H. Clark.....	Michigan av. and 22d st., Chicago.....
1719	do	J. H. Wilson.....	123 2d st., Chicago.....
1724	do	P. Gregoris.....	Wabash av. and 22d st., Chicago.....
1732	Aug. 16, 1904	Lawrence Quirici.....	550 Milwaukee av., Chicago.....
1767	Aug. 22, 1904	Nathan Goldberg.....	477 Jefferson st., Chicago.....	I. Benjamin, Standard Soda Works.
1768	Aug. 23, 1904	J. Kuklanski.....	519 S. Jefferson st., Chicago.....
1775	do	L. Bynam.....	544 S. Jefferson st., Chicago.....
1776	do	do	do
1777	do	Harry Cutler.....	548 Jefferson st., Chicago.....

NATURAL FRUIT JUICES—ARTIFICIALLY COLORED OR PRESERVED—Concluded.

No.	Inspectors.	Color.	Preservative.	Remarks.	Condition of Fountain.
1577	Hoey & Eagleton	Aniline	None.	Natural fruit flavor.	Good condition
1580	do.	do.	do.	do.	Clean
1581	do.	do.	do.	do.	do.
1582	do.	do.	do.	do.	do.
1583	do.	do.	do.	do.	do.
1717	Hubbard & Hoey	do.	Benzoic acid.	do.	do.
1719	do.	Vegetable	do.	do.	do.
1724	do.	Aniline	None.	do.	do.
1725	do.	do.	do.	do.	do.
1761	do.	Vegetable.	Saccharin	do.	do.
1768	do.	Aniline	None.	Vanillin present.	Clear
1773	do.	Vegetable & Aniline.	Saccharin	Natural fruit flavor.	Natural fruit flavor
1776	do.	Aniline	do.	Vanillin present.	Vanillin present
1777	do.	do.	do.	Fruit flavor.	Clean
				do.	do.

SODA FOUNTAIN SYRUPS ARTIFICIAL.

(L. F. Doggett, Analyst.)

No.	DATE TAKEN.	Name of Dealer.	Address.	Manufacturer or Jobber.	Inspectors.	Odor and Flavor.
1576	Aug. 12, 1904	James Kostlovele	290 Dearborn st., Chicago.	Hoey and Eagleton	Ethereal
17126	Aug. 10, 1904	P. Gregoris	Wabash av. and 22d st., Chi.	Hubbard and Hoey	Artificial banana
17127	Aug. 16, 1904	Ansani & Co	716 Milwaukee av., Chicago.	do	Artificial with some fruity flavor
17128	Aug. 16, 1904	do	do	do	Artificial with some fruity flavor
17129	Aug. 16, 1904	Joe De Rosa	693 Milwaukee av., Chicago.	do	Artificial
17130	Aug. 16, 1904	do	do	do	Artificial banana
17131	Aug. 16, 1904	do	do	do	Artificial lemon with rose
17133	Aug. 16, 1904	Lawrence Quirici	550 Milwaukee av., Chicago.	do	Artificial pine apple.
17134	Aug. 16, 1904	Ansani & Co	533 Milwaukee av., Chicago.	do	Artificial.
17135	Aug. 16, 1904	do	do	do	do
17136	Aug. 16, 1904	Peter Coorlas	456 Milwaukee av., Chicago.	do	Artificial banana
17137	Aug. 16, 1904	do	do	do	Artificial
17161	Aug. 22, 1904	I. Lande	18 W. 12th st., Chicago.	do	Artificial strawberry.
17165	Aug. 22, 1904	Nathan Goldberg	477 S. Jefferson st., Chicago.	I. Benjamin, Standard Soda Works.	do	do
17166	Aug. 22, 1904	do	do	I. Benjamin, Standard Soda Works	do	Artificial pine apple.
17170	Aug. 23, 1904	Sam Oblong	525 S. Jefferson st., Chicago	do	Artificial flavor and odor
17171	Aug. 23, 1904	do	189 Maxwell st., Chicago	do	Acid taste.
17173	Aug. 23, 1904	J. Cohen	542 S. Jefferson st., Chicago.	do	Artificial.
17174	Aug. 23, 1904	Jacob Taradash	do	do	Acid taste

SODA FOUNTAIN SYRUP ARTIFICIAL—Concluded.

(L. F. Doggett, Analyst.)

No.	Color.	Preservative.	Solids—%	Ash—%	Alkalinity of ash.	Remarks.	Condition of fountain.
17176	Aniline.	None	55.2	.05	None	Artificial strawberry syrup.	Fountain in good condition
17178	do	do	55.49	.08	do	Artificial	Fountain clean
17179	do	do	38.79	.06	Slight	Artificial soda syrup with fruit flavor	do
17180	do	Benzoic acid	49.90		None	do	do
17181	do	None	43.00	.17	do	Artificial	do
17182	do	do	57.00	.12	do	do	do
17183	do	do	45.00		do	do	do
17184	do	do	50.00	.08	do	Artificial strawberry	Fountain in excellent condition
17185	do	do	58.3	.04	do	do	do
17186	do	do	56.00	.04	do	do	Fountain clean
17187	do	do	39.5		do	do	do
17188	do	Trace saccharin	23.9	.12	Alkaline	do	Fountain outside containing soda-syrups
17189	do	Saccharin	23.6	.09	do	Artificial pine apple	Inside the store
17190	do	do	12.3	.06	do	do	Fountain outside containing soda-syrups
17191	do	do	34.7	.04	Trace	Artificial	Fountain outside store very dirty
17192	do	None	34.7	.04	do	do	Fountain outside store very dirty
17193	do	Saccharin	23.9	.13	Alkaline	Artificial	Fountain clean
17194	do	do	54.6	.10	Slight	Artificial lemon	Fountain clean

EXTRACT OF

(E. N. Eaton,

No.	DEALER.	Address.	Manufacturer or Jobber.
16743	Oppenheimer	4700 Ashland av., Chicago	Burnett
16829	C. R. Cave	South Chicago, Ill.	Franklin, McVeagh & Co.
104	Claus Anderson	Five Points, Moline, Ill.	Royal Remedy and Extract Co.
107	Lundeen & Nelson	1514 6th av., Moline, Ill.	Morton L. Marks & Co.
118	Duncan & Ransom	1832 3d av., Moline, Ill.	Alb. F. Wood
131	Rank & Coryer	1317 15th st., Moline, Ill.	J. F. Kelly
136	P. H. Dohrn	1422 15th st., Moline, Ill.	Morton L. Marks Co.
3798	W. R. Johnson	Olney, Ill.
4004	Shafer & Conour	do	Schnull & Co.
4006	F. Landenberger	do	Price Flavoring Extract Co.
4011	Scherer Bros.	do	Royal Remedy and Extract Co.
34	Ed. Boyt	Vienna, Ill.	Eddy & Eddy
4045	B. Hanmesser	Green and Broadway, East St. Louis, Ill.	Price Flavoring Extract Co.
4046	Frank S. Niehaus	332 Broadway, E. St. Louis, Ill.	do
4051	L. C. Wies	347 E. Broadway, E. St. Louis, Ill.	do
311	D. W. Lashley & Son	153 N. Vermillion st., Danville, Ill.	Royal Remedy Co.
4043	O. M. Cavenah	11 Collinsville av., E. St. Louis, Ill.	Diehm-Fansley Grocery Co.
124	G. W. McClure	Bone Gap, Ill.	Ragon Bros.
136	John Ellen	Albion, Ill.	Howard & Casey Co.
141	W. H. Gossett	Norris City, Ill.	Forbes Bros. & Co.
152	R. F. Merret	Wayne City, Ill.	Haas, Lieber & Costie
168	Barnes & Willis	Springerton, Ill.	Meyer-Schmidt Grocery Co.
172	S. G. Miller	do	S. G. Miller

Vanilla Extracts—Nos. 21, 23, 28, 16746, 299, 325 too small for analysis.—E. N. Eaton.

VANILLA—LEGAL.

Analyst.)

Representation.	Inspectors.	Per cent. Solids.	Vanillin Gms. per 100 cc.	Coumarin Gms. per 100 cc.	Color.
Extract of vanilla	Hubbard and Hoey	11.28	Present	None	Natural..
do	do		do	do	do
Pure vanilla	C. E. Tragardh		.075	do	do
Vanilla extract	do		.075	do	do
Pure vanilla extract	do		Present	do	do
do	do		.0465	do	do
Pure vanilla	do		Very small quantity	do	do
Extract of vanilla	J. C. Eagleton		do	do	do
do	do		.0437	do	do
do	do		.0190	do	do
do	do		.0662	do	do
Pure extract vanilla	Geo. T. Ashley		.0225	do	do
Extract of vanilla	J. C. Eagleton		Present	do	do
do	do		do	do	do
do	do		do	do	do
do	J. C. Ware		do	do	do
do	J. C. Eagleton		do	do	do
Pure extract vanilla	Geo. T. Ashley		do	do	do
Pure food extract	do		do	do	do
Concentrated extract	do		do	do	do
High grade vanilla	do		do	do	do
Our pride vanilla	do		do	do	do
Concentrated extract	do		do	do	do

LEGAL VANILLA EXTRACTS.

(L. Doggett, Analyst.)

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.	Color.	Remarks.
125	H. Kuchemann	Galepa, Ill.	Chapman-Smith Co.	Extract of vanilla	C. E. Tagardh	Natural.
2037	C. C. Patton	Palesline, Ill.	Kenwood Preserving Co.	do	J. C. Eagleton	do
2038	F. H. Hasket	do	E. Bierhaus & Son	do	do	do
2043	H. H. Bussard	South Chicago, Ill.	E. R. Webster & Co.	do	Hubbard & Hoey	Artificial	Colored extract.
16715	S. Lederer & Co.	do	Henry Horner & Co.	do	do	do	Dilute extract.
16716	S. Lederer & Co.	do	Price Flavoring Ext. Co.	do	do	do	do
16721	Bender Bros.	do	Royal Remedy & Ex- tract Co.	Very str'g ext. vanilla	do	do	do
16724	Bender Bros.	do	Durlacher Bros.	Extract of vanilla	do	do	Colored and dilute.
16773	Moeller Bros.	928 Milw'kee av., Chi.	Dr. Price	Vanilla	do	Artificial
16774	Moeller Bros.	do	Durlacher Bros. & Co.	Pure vanilla	do	Natural
16806	W. A. Weiboldt & Co.	367 Milw'kee av., Chi.	C. H. R. Hansen's	Pure ext of vanilla	do	Artificial	Colored extract.
16807	W. A. Weiboldt & Co.	do	Chapman-Smith Co.	Extract of vanilla	do	Natural
16809	W. A. Weiboldt & Co.	do	Dr. Price	do	do	do
16811	W. A. Weiboldt & Co.	do	Publ. Webb & Co.	do	do	do
16815	J. M. Carroll & Co.	469 Milw'kee av., Chi.	J. M. Carroll & Co.	Warranted pure ex- tract of vanilla	do	do	inferior, no alcohol
16889	Rockwood Bros. & Co.	85 N. State st., Chi.	Joseph Burnett & Co.	Vanilla	do	Colored	soluble matter.
16895	Tebbetts & Garland	213 Mich. av., Chi.	Burnett	Extract of vanilla	do	Natural	Dilute extract.
16894	George Naus	96 E. 18th st., Chicago	Geo. Naus	do	do	do	Standard extract.
3770	Arthur Hill	Robinson, Ill.	do	do	do	do	do
3748	Brigham & Bathlot	do	E. R. Webster & Co.	do	J. C. Eagleton	do	Large am't vanillin.
3753	J. H. Ferrel	do	do	do	do	do	do
3771	Arthur Hill	do	do	do	do	do	Dilute extract.
3738	C. E. Lewis & Son	do	do	do	do	do	do
16965	L. Klein	do	Jos. Strong	do	do	do	do
17013	Klein Bros.	Halsted, 14th and Lib- erty sts., Chicago.	Price Flavoring Ext. Co.	do	Hubbard & Hoey	do	do
17015	Klein Bros.	Halsted, 14th & Canal- port av., Chicago.	Publ. Webb Co.	Vanilla extract.	do	do	do
17043	Importers Tea Co.	Halsted, 14th & Canal- port av., Chicago.	Durlacher Bros.	Pure vanilla	do	Artificial
17051	Chas. J. Voltz	90 State st., Chicago	Importers Tea Co.	Extract vanilla	do	Natural
17073	T. P. Evans	Winnetka, Ill.	Wm. Hoyt Co.	Pure extract vanilla	do	do	do
17080	The Great Atlantic & Pacific Tea Co.	do	Jos. Burnett & Co.	do	do	do	do
		76 Adams st., Chicago	The Great Atlantic & Pacific Tea Co.	Strictly pure extract vanilla	do	do	do

4064	H. J. McRoberts	404 Collinsville av., E. St. Louis, Ill.	C. F. Sauer Co.	Extract vanilla.	J. C. Eagleton	Natural.
4071	D. A. Beckin	218 Collinsville av., E. St. Louis, Ill.	Price Flavoring Ext. Co.	do.	do.	do.
4066	J. Sullivan & Son	237 Collinsville av., E. St. Louis, Ill.	Eddy & Eddy. Henry Horner & Co.	do.	Hubbard & Hoey	do.
16746	Oppenheimer	4700 Ashland av., Chi. State and VanBuren sts., Chicago	Hazel Pure Food Co.	do.	Geo. T. Ashley	do.
17106	Seigel & Cooper	Carro, Ill.	Jos. Strong & Co. Jas. H. Forbes Tea & Coffee Co.	Real ext. vanilla bean Perfectly pure	do.	do.
65	C. S. Jones		N. Y. Store Merc'tile Co.	Strictly pure	do.	Artificial
86	James Meehan		Goddard Grocery Co.	Triple extract	do.	Natural
89	N. Y. Store Mercan- tile Co.		Dodson-Braun M'fg. Co.	Double exrt ct vanilla	do.	do.
108	J. C. Brown	Percy, Ill.	Jas. M. Houston Gro. Co.	Full measure extract	F. Hoey	do.
105	Shook & Kaul	DuQuoin, Ill.				do.
117	Finch Bros.	Carmi, Ill.	R. Koch	Vanilla extract	J. C. Ware	do.
19443	Sent in	826 N. Vermilion st., Danville, Ill.	Sprague, Warner & Co.	Extract of vanilla	Hubbard & Hoey	do.
331	Robt. Koch		Durand & Kasper Co.	do.	do.	Dilute extract
17139	Schults & Mueller		E. W. Gillet	Vanilla extract	C. E. Tragardh	do.
17153	Chas. J. Albrecht	Sycamore, Ill.	Atwood & Steele	Pure vanilla	do.	do.
144	Waterman & Peters	do.	Eddy & Eddy	do.	do.	do.
164	Sanford & Brown	Oregon, Ill.	do.	do.	do.	do.
176	Herbert & Robbins		Steele, Wedeles Co.	do.	do.	do.
191	L. W. Faulstich		do.	do.	do.	do.
210	A. E. Welty & Co.	Polo, Ill.	Dieter & Co.	do.	do.	Vanillin added
224	G. W. Bettinger		Standard M'fg. Co.	do.	do.	do.
231	L. W. Newcombe		J. P. Dieter	Extract of vanilla	Hubbard & Hoey	do.
237	Nicodemus & Brand	169 S. Morgan st., Chi.	Adam C. Orr	Pure vanilla	do.	do.
17187	J. M. Williams	Barrington, Ill.	W. M. Hoyt & Co.	Pure ext. of vanilla	do.	do.
17343	A. W. Meyer		W. J. Quan	Extract of vanilla	do.	Artificial
17357	Carl Broecker		Adam C. Orr	do.	do.	do.
17358	Carl Broecker		Reid, Murdoch & Co.	Pure vanilla	do.	Natural
17381	D. F. Lamey	Chester, Ill.	Meyer-Schmid Gro. Co.	do.	Geo. T. Ashley	do.
17395	Lipofski Bros.	Pinkneyville, Ill.	Early Brkfst Coffee Co.	Vanilla extract	do.	Dilute extract
207	Wm. Roseman	Tamaroa, Ill.	F. J. Schleper & Son	Real extract from vanilla	do.	do.
218	L. W. Brostmeyer		Jos. Strong & Co.	Extract of vanilla	do.	do.
227	E. C. Cuhl		Ragon Bros.	Pure vanilla	C. E. Tragardh	do.
232	Stevenson & Hall		McMonagle & Rogers	do.	do.	Colored
233	J. B. Wilson	502-504 E. State st., Rockford, Ill.	Burr Bros.	do.	do.	Natural
282	Burr Bros.	502-504 E. State st., Rockford, Ill.	Forest City Wholesale Grocery Co	do.	do.	do.
283	Burr Bros.	411 E. State st., Rock- ford, Ill.				
285	Globe Grocery Co.					

EXTRACT OF VANILLA, ILLEGAL.

(E. N. Eaton, Analyst.)

No.	DEALER.	Address.	Manufacturer.	Representation.	Inspectors.
25	Garrison Bros.	Mt. Vernon, Ill.	Shepard Baking Powder Co.	Pure vanilla	Geo. T. Ashley
16742	Oppenheimer	4700 Ashland ave. Chicago.	J. P. Dieter	Double extract vanilla	Hubbard and Hoey
16826	C. R. Cave	South Chicago, Ill.	Durdacher Bros.	Extract of vanilla	do.
38	Otto Redden	Vienna, Ill.	J. N. Bey & Co.	Pure extract of vanilla	Geo. T. Ashley
125	Green Bros.	1620 Third ave. Moline, Ill.	Frank Nadler	Pure vanilla extract	C. E. Tragarth
134	S. F. Larson	1423 15th st. Moline, Ill.	do.	do.	do.
267	Wideawake	16 W. Main st. Danville, Ill.	Roads Bros. Mfg. Co.	Vanilla	J. C. Ware
271	C. A. Rem	101 W. Main st., Danville, Ill.	Thompson & Taylor Spice Co.	Extract of vanilla	do.
408	Geo. T. Christy	Omaha, Ill.	do.	Pure vanilla	J. C. Eagleton
103	John T. Bruce	New Haven, Ill.	S. Kahn & Son	Extract vanilla	Geo. T. Ashley
103	O. F. Welborn	138, 140 Collinsville, st. E. St. Louis, Ill.	do.	do.	do.
4041	Luytis Bros. Mer. Co.	482 Broadway E. St. Louis, Ill.	Hanley & Kinsella C. & S. Co.	do.	J. C. Eagleton
4056	Theo. Treble	Elizabethtown, Ill.	Grocer Chemical Works	do.	do.
145	Henry Pruett	do.	Berment & Seitz Co.	Pure extract vanilla	Geo. T. Ashley
149	J. E. Sargent	do.	Parsons & Seville Co.	do.	do.
154	Lynall McThompson	Wayne City, Ill.	do.	Standard extract	do.
159	E. M. Lee & Co.	Mill Shoals, Ill.	Berment & Seitz Co.	Special extract	do.

EXTRACT OF VANILLA, ILLEGAL.—*Concluded.*

(E. N. Eaton, Analyst.)

No.	Per cent Solids.	Vanillin Gms. per 100 cc.	Coumarin Gms. per 100 cc.	Color.	Found to be.	Remarks.
25	Present	Present	.007		Extract of tonka and vanillin	
16742	17.07		.0297		Extract of vanillin and coumarin	
16826	9.40	.do	.0060	Artificial	Extract of vanillin and coumarin, colored	
38			Present	.do	.do	
125		.0750	.0625	.do	Extract of tonka and vanillin, colored	
134		.0625	.0750	.do	Extract of vanillin and coumarin	
287		.0787	.0200	Natural	Extract of vanilla, vanillin and coumarin	Artificial
271		.10:0	*Present	.do	.do	
4008		.0050	.0190	Artificial	Extract of vanilla and coumarin	
101		.0220	.0375	.do	Extract of tonka and vanilla, colored	
103		.0412	.0412	.do	Extract of vanillin and coumarin	Artificial
4041		.0200	.0145	.do	Extract of tonka and vanilla	Violation of Label law
4066		.0275	.0250	.do	.do	
145	None	None	.0100	Artificial	Adulterated extract of vanilla	
149	.0820		.0480	.do	Extract of vanilla and tonka	Contains oil of bitter almonds.
154	None	None	.0460	.do	Extract of coumarin	
159	Present	Present	.0960	.do	Extract of coumarin and vanillin	

* Recovered .0116 Gms. Coumarin per 100 cc.

ILLEGAL VANILLA EXTRACTS.

(L. F. DOGGETT, Analyst.)

No.	DEALER.	Address.	Manufacturer or Jobber.
2010	W. F. Brackett.	Oblong, Ill.	Lafayette Chemical Work.
2023	O. P. Edwards.	do	J. C. Perry & Co.
2026	W. P. Claypool.	do	Bement, Rea & Co.
1561	Michigan Butter Co.	274 East 31st st., Chicago, Ill.	Cook County Tea Co.
1602	W. A. Weiboldt & Co.	957 Milwaukee av., Chicago.	W. A. Weiboldt & Co.
247	W. R. Anderson.	Vandalia, Ill.	Edw. Westen Tea & Spice Co.
232	A. W. Pfeifer.	do	J. F. Humphrey.
280	Bradford & White	do	Edw. Westen.
16966	L. Klein	Halsted, 14th & Liberty sts., Chicago	J. P. Dieter Co.
54	Gill & Miller.	Flora, Ill.	James M. Houston Grocery Co.
78	W. R. O'Shea.	Flora, Ill.	W. R. O'Shea.
4062	H. Blumenfeld.	431 Collinsville av., East St. Louis, Ill.	R. F. Gudeman
106	Shook & Kaul.	DuQuoin, Ill.	Wulffing Grocery Co.
17017	Klein Bros.	Halsted, 14th and Canalport av., Chicago.	Kleinm Extract Co.
17179	Messersmith & Voigt.	Jackson Boulevard and Morgan st., Chicago.	F. W. Kleinm & Co.
20017	Sent in.	do	do
91	Wm. Aird.	Cairo, Ill.	Edw. Westen Tea & Spice Co.
84	G. A. Swoboda.	do	Evansville Chemical Works
212	White Walnut Coal Co.	Pinckneyville, Ill.	Wulffing Grocery Co.

ILLEGAL VANILLA EXTRACTS—Concluded.

No.	Representation.	Inspectors.	Color.	Found to be	Remarks.
2010	Extract of vanilla and coumarin.	J. C. Eagleton	Artificial.	Extract of tonka	No vanilla, colored
2020	Extract vanilla.	do	do	Extract vanillin and coumarin.	Colored.
2028	Extract vanilla and tonka.	do	do	Extract of tonka.	do
1561	Vanilla	F. Hoey & Eagleton	do	do	do
1682	Pure extract of vanilla.	Hubbard & Hoey	do	Extract of vanillin and Coumarin.	Artificial and colored
247	Pure vanilla.	J. C. Ware	do	Extract tonka and vanilla.	Colored.
252	Vanilla extract.	do	do	do	do
260	Vanilla	do	do	do	Colored
1686	Extract of vanilla.	Hubbard & Hoey	do	do	do
51	Full measure extract.	Geo. T. Ashley	Artificial	do	Colored
78	Superior extract.	do	do	Extract of tonka, colored.	do
402	Extract of Vanilla	J. C. Eagleton	do	Extract of tonka and vanilla.	do
108	do	Geo. T. Ashley	do	Extract of tonka	do
1707	Pure Vanilla	Hubbard & Hoey	do	Extract tonka and vanilla	do
1717	Pure extract of vanilla.	do	do	do	do
2007	Extract of vanilla	F. Hoey	Artificial	do	Colored
51	do	Geo. T. Ashley	do	do	do
94	do	do	do	do	do
212	do	do	do	Extract of Coumarin.	do

STANDARD CIDER VINEGAR.

No.	NAME.	Address.	Manufacturer or jobber.	Representation.	Inspectors.
238	Creel & Chandler	Vandalia, Ill.	Haas, Lieber & Co.	Pure cider vinegar	J. C. Ware
243	W. R. Anderson	do	Kohl Bros.	do	do
249	A. W. Pfeiffer	do	Haas, Lieber Grocery Co.	Cider vinegar	do
258	Bradford & White	do	Robinson Cider & Vinegar Co.	Pure cider	F. Hoey
19019	Sample sent in			do	do
19020	Sample sent in			do	do
19021	Sample sent in			do	do
19022	Sample sent in			do	do
19023	Sample sent in			do	do
3786	C. E. Lewis	Robinson, Ill.		do	do
115	George L. Benson	Moline, Ill.	Schnel & Co.	Apple cider vinegar	J. C. Eagleton
124	Green Bros.	do	Chas. Smith	Cider vinegar	J. C. E. Tragardh
128	Rank & Coyn	do	Kelly & Co.	Pure cider vinegar	do
276	J. O'Connell & Bros.	126 Main st., Danville, Ill.	William Vaughan	do	J. C. Ware
281	C. E. Jackson	122 E. Main st., Danville, Ill.	H. J. Heinz	do	do
302	August Faulstrich	621 E. Main st., Danville, Ill.	Dodson, Braun & Co.	Pure apple vinegar	Geo. T. Ashley
62	Meyer Bros.	Flora, Ill.	Duffy, Montfort & Greere	Pure cider	do
83	H. Blom	Carro, Ill.	Cider Co.	Apple vinegar	do
72	M. G. Saliba	do	Dodson, Braun Mfg. Co.	do	do
79	W. R. O'Shea	do	Hirsch Bros.	do	do
80	Valentine Resch	do		do	do
19275	Sample sent in			Pure cider	F. Hoey
323	Phillips Bros.	721 N. Vermillion st., Danville, Ill.	Cruikshank Bros. Co.	Pure cider vinegar	J. C. Ware
329	W. F. Toops	614 N. Vermillion st., Danville, Ill.	Payton Palmer	do	F. Hoey
19467	Sample sent in			do	do
19546	Sample sent in			do	do
126	J. C. Meisenheimer	West Salem, Ill.	Franklin, McVeagh & Co.	Cider vinegar	Geo. T. Ashley
147	J. E. Server	Elizabethtown, Ill.	Lewis Seltz Grocery Co.	Pure cider vinegar	do
17213	Ben Goldberg	Highland Park, Ill.	Steele, Wedeles	Cider vinegar	Hubbard & Hoey
17215	Ben Goldberg	do	Sprague, Warner & Co.	Pure apple cider vinegar	do
17222	W. Norrenberg	do	Henry Horner	Cider vinegar	do
17223	W. Norrenberg	do	John A. Toleman & Co.	Pure cider	do
17231	Norrenberg	do	Steele, Wedeles	Cider vinegar	do
17240	Alfred A. Moses	do	Benton Harbor Fruit Co.	do	do
17249	A. V. Edman	Chicago Heights, Ill.	Walsh & Boyle	Apple vinegar	do
17195	F. M. Evans	Highland Park, Ill.	Heinz Bros.	Cider vinegar	do
17255	Smith & Wallace	Chicago Heights, Ill.	C. F. Claussen & Sons	do	do
17282	P. J. Jurgensen	do	Stephenson & Gross	do	do
17295	Joseph Weishaar	do	Reid-Murdoch	do	do
17299	Rosenar & Gipp	Highland Park, Ill.		do	do

181 Keneipp & Laubender	Mt. Carmel, Ill.	H. J. Heinz & Co.	Pure apple cider vinegar.	Geo. T. Ashley
191 Fred Lovelady	Centralia, Ill.	Chas. E. Meyer & Co.	do.	do.
193 A. V. Jean	Anna, Ill.	Mrs. Hess	Pure apple vinegar.	do.
17344 A. W. Meyer	Barrington, Ill.	Heinz Bros.	Cider vinegar.	Hubbard & Hoey
17363 Carl Broeker	do.	Barrett & Barrett	do.	do.
17373 John C. Piagge	do.	Heinz Bros.	do.	do.
17384 D. F. Lamey	do.	do.	do.	do.
17403 Lipofski Bros.	Wheaton, Ill.	Reid, Murdoch & Co.	do.	do.
17418 Leferre & Boyle	303 E. State st., Rockford, Ill.	F. O. Rosenstiel & Co.	Pure cider vinegar.	C. E. Tragardh
260 O. B. Harding	320 E. State st., Rockford, Ill.	H. J. Heinz Co.	Cider vinegar.	do.
265 V. R. Anderson	324 E. State st., Rockford, Ill.	Robinson Cider Vinegar Co.	Pure cider	do.
289 E. W. Andrews	411 E. State st., Rockford, Ill.	Barrett & Barrett	Cider vinegar.	do.
273 Globe Grocery Co.	Norris City, Ill.	The J. Weller Co.	Pure apple vinegar.	Geo. T. Ashley
191 F. DeBoard & Son	Shawneetown, Ill.	Scudder-Gale Grocery Co.	Pure cider vinegar.	do.
189 Cobbel & Boster	do.	S. K. & J. C. Mott	Apple cider vinegar.	do.
201 Goetzman Bros.	do.	Hirsch Bros.	Pure apple vinegar.	do.
202 Frier & Steiner	St. Elmo, Ill.	Henry Horner & Co.	Cider	W. C. Campbell
12 L. J. Veidler	512 E. St. te st., Rockford, Ill.	H. J. Heinz Co.	Pure cider	C. E. Tragardh
274 D. B. Hutchins	502 E. State st., Rockford, Ill.	do.	Pure cider vinegar	do.
277 Burr Bros.	do.	do.	do.	F. Hoey
19546 Sample sent in	do.	do.	do.	do.
19467 Sample sent in	do.	do.	do.	do.
278 Wm. Prast	20 W. North st., Danville, Ill.	Heinz Vinegar Co.	Cider vinegar	J. C. Ware

STANDARD CIDER VINEGAR—Concluded.

No.	Sp. Gr. at 15.° C.	Acidity.	Solids.	Ash.	Lead acetate and subacetate.	Remarks.	Analyst.
288	1 0145	4 14	2 38	Floc. ppt., settling clear.....	L. F. Doggett.....
243	1 0120	4 00	1 75	do.....	Colored.....	do.....
249	1 0170	5 00	2 78	do.....	do.....
258	1 0140	4 22	2 22	do.....	do.....
19019	1 0180	5 71	2 8	do.....	do.....
19020	1 0180	4 38	2 7	do.....	do.....
19021	1 0165	4 73	2 7	do.....	do.....
19022	1 0140	4 65	2 08	do.....	do.....
19023	1 0150	4 20	2 5	do.....	do.....
3786	1 0240	4 05	2 27	Heavy cld. settling; suspicious	do.....
115	1 0205	5 21	3 64	Typical of cider vinegar.....	E. N. Eaton.....
124	1 017	4 18	3 07	do.....	do.....
128	1 013	4 40	1 89	Typical of diluted cider vinegar	do.....
276	1 014	4 57	1 91	Floc. ppt., settling clear.....	L. F. Doggett.....
281	1 017	4 15	3 05	do.....	do.....
302	1 018	4 85	3 11	do.....	do.....
62	1 0175	5 01	2 36	.37	Cloudiness; suspicious cider vinegar	do.....
83	1 027	4 82	5 6	Floc. ppt., settling clear.....	do.....
72	1 0145	4 2	do.....	do.....
79	1 015	4 14	do.....	do.....
80	1 012	4 26	do.....	do.....
19275	1 017	6 25	2 23	Milkiness and some ppt., suspicious	do.....
823	1 016	4 15	2 53	.27	Floc. ppt., settling clear.....	do.....
29	1 0155	4 4143	do.....	do.....
19467	1 019	4 40	3 51	do.....	do.....
19546	1 0125	4	1 89	do.....	do.....
136	1 0145	4	2 43	Cider vinegar.....	E. N. Eaton.....
147	1 015	4 20	2 53	Small floc. ppt., settling almost clear	do.....
17213	1 0165	4 53	2 73	Floc. ppt., settling clear.....	Diluted with hard water	L. F. Doggett.....
17215	1 0150	4 21	2 46	do.....	do.....
17222	1 0165	4 54	3 69	Suspicious.....	do.....
17223	1 0155	4 40	2 57	Floc. ppt., settling clear.....	do.....
17231	1 0175	4 36	3 12	do.....	do.....
17240	1 0145	4 40	2 57	Floc. ppt., not settling clear	do.....
17165	1 016	4 48	Typical of cider vinegar.....	E. N. Eaton.....
17285	1 018	4 87	2 47	.32	Heavy cloudiness, suspicious	L. F. Doggett.....
17282	1 012	4 32	1 89	Typical of cider vinegar	E. N. Eaton.....
17286	1 016	4 30	3 02	do.....	do.....
17200	1 0185	4 38	3 38	Floc. ppt., settling clear.....	L. F. Doggett.....

181	1.017	5.	2.70	Floc. pric., settling clear; color pric.	E. N. Eaton
191	1.013	4.45	1.89	do	do
195	1.0125	4.04	1.89	do	do
17344	1.016	4.91	2.54	Floc. ppt., settling clear	L. F. Doggett
17363	1.0165	4.27	2.88	do	do
17373	1.0235	4.09	4.83	do	do
17394	1.014	4.74	2.05	do	do
17405	1.02	4.23	3.84	do	do
17418	1.019	4.38	3.52	do	do
280	1.012	4.13	1.72	do	E. N. Eaton
285	1.018	4.63	3.18	Floc. pric. not settling clear; color not pric.	do
299	1.013	4.58	1.83	Floc. pric., settling clear; color pric.	do
273	1.017	4.16	3.05	do	do
197	1.019	4.3	Floc. ppt., settling clear	L. F. Doggett
199	1.015	4.23	do	do
201	1.012	4.4	1.75	do	do
202	1.019	4.4	do	do
12	1.02	4.28	do	do
274	1.018	5.10	do	do
277	1.0175	4.97	2.92	do	do
19546	1.0123	4.7	1.89	do	do
19457	1.019	4.4	3.51	do	do
278	1.017	4.8	2.56	Heavy cl'd., suspicious	do
			31				

CIDER VINEGAR BELOW STANDARD.

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.
100	Claus Anderson	Moline, Ill	Amazon Vinegar & Pickling Works	Pure cider vinegar	C. E. Tragarth
61	McCauley & Hill	Flora, Ill	Flora Fruit Co	Pure apple vinegar	Geo. T. Ashley
81	Winter Bros.	Calro, Ill	Cushman Bros	Apple vinegar	do
110	W. R. Tate & Co.	Carmi, Ill	David Morrill	Pure cider vinegar	J. C. Ware
322	C. N. K ingham & Co.	907 N. Vermillion st., Danville, Ill	Joseph Strong & Co	do	do
326	E. & L. Budlow	823 N. Vermillion st., Danville, Ill	Payton-Palmer Co	do	F. Hocy
18618	Sample sent in		Mrs. J. M. Damron	Apple vinegar	Geo. T. Ashley
112	C. L. Wittmer	Carmi, Ill	Chris. Seltz	do	do
115	H. & W. Stockhowe	do	T. J. Killough	do	do
121	J. A. Balding & Co	Bone Gap, Ill	John Haynes	Pure cider vinegar	do
131	R. F. Merret	Wayne City, Ill	Franklin McVeagh & Co	Cider vinegar	Hubbard and Hocy
17354	C. L. Seize	Chicago Heights, Ill	John Treuren	Pure cider vinegar	do
17324	Chas. R. Lott	180 W. Van Buren st., Chicago	A. B. Hallock	Apple vinegar	Geo. T. Ashley
185	Nick Ward	Mt. Carmel, Ill	C. C. Cushing & Co	do	do
130	Grubb Bros	Fairfield, Ill	David Meese	do	do
196	J. M. Bolen	Anna, Ill	Lyman Peck	Cider vinegar	Hubbard and Hocy
17379	Leroy Powers	Barrington, Ill	Franklin McVeagh & Co	do	do
17445	F. Nichols & Co	Wheaton, Ill	F. C. Johnson	do	do
17460	W. S. Dollinger	do	do	Pure cider vinegar	C. E. Tragarth
276	D. B. Hutchins	512 E. State st., Rockford, Ill	Robinson Cider Vinegar Co	do	do
278	Barr Bros	502 504 E. State st., Rockford, Ill	do	Cider	W. C. Campbell
10	Jn. Chancellor	St. Elmo, Ill	do	do	F. Hocy
18821	Sample sent in				

CIDER VINEGAR BELOW STANDARD—Concluded.

No.	Sp. Gr. at 15.5° C.	Acidity.	Solids.	Ash.	Alkalinity of Ash.	S. lds to Ash.	Reaction with lead acetate and subacetate.	Remarks—how illegal.	Analyst.
100	1.014	4.03	1.96	.07	Some flocc. ppt.	Low in ash	L. F. Doggett
61	1.015	1.95	3.19	.39	Flocc. ppt.	Low in acid	do.
81	1.010	4.54	2.10	.18	16.5	Small amount ppt.	Low in ash	do.
110	1.	1.15	1.34	.34	Flocc. ppt.	Low in acid and solids	do.
322	1.015	4.50	1.65	.45	28.	27.	do.	Low in solids	do.
326	1.0185	4.82	2.10	.21	12.	7.2	Flocc. ppt., not settling.	Low in ash	do.
19548	1.0185	3.6	Cider vinegar	Low in acid	do.
112	1.0125	1.79	4.66	.33	White flocc. pric. settling clear	do.	do.
115	1.002	1.32	1.06	.30	Small amount flocc. ppt. clear and colorless	Low in solids and acid	E. N. Eaton
121	1.003	1.77	Brown flocc. pric. settling clear; colorless.	Low in acid	do.
151	1.022	2.68	6.29	.39	45.	16.4	Flocc. pric. settling clear	do.	do.
17254	1.013	4.67	1.58	.26	9.	Flocc. ppt., not settling	Low in solids	L. F. Doggett
17224	1.011	2.30	2.72	Slightly low in acid	do.
185	1.011	2.90	Flocc. pric. settling clear; color pric.	Low in acid	E. N. Eaton
190	1.005	4.02	1.10	.15	Small flocc. pric. settling clear, color pric.	Low in solids and ash	do.
196	1.010	3.65	Flocc. pric. settling clear; color pric.	Low in acid	do.
17379	1.0045	1.89	1.79	.39	22.	21.	Very small amount flocc. ppt.	do.	L. F. Doggett
17445	1.012	3.52	2.15	.28	19.	13.	do.	Low in solids	do.
17400	1.015	4.	1.41	.24	14.	17.	Cider vinegar	Low in all requirements	do.
276	1.013	3.77	1.69	.16	10.	9.4	do.	Low in solids	do.
279	1.011	4.27	1.44	.27	19.	18.7	do.	Low in acid	do.
10	1.012	3.85	1.81	Flocc. ppt.	Low in acid, colored	do.
18921	1.016	2.6	do.

ILLEGAL VINEGARS, MISREPRESENTED.

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.
11	J. W. Armstrong.	Crossville, Ill.	R. B. Hensley & Co.	Pure cider vinegar.	Geo. T. Ashley.
282	J. Livingston Dept. Store.	Leidig bldg., Vandalia, Ill.	Louisville Cider & Vinegar Co.	Cider vinegar.	J. C. Ware.
286	A. M. Leever & Son	Gallatin st., Vandalia, Ill.	do.	do.	do.
255	John Lilley	Fourth st., Vandalia, Ill.	New York Cider Vinegar Co.	Pure cider vinegar.	do.
257	S. B. Stout	Vandalia, Ill.	Louisville Cider & Vinegar Works.	do.	J. C. Eagleton
372	Arthur Hill	Robinson, Ill.	Peyton, Palmer & Co.	do.	C. E. Trugarth.
108	Lundeen & Nelson	Moline, Ill.	Morton & Marks	Cider vinegar.	do.
109	Evans Bros	318 15th st., Moline, Ill.	do.	Cider vinegar.	do.
111	Evans Bros	do.	Chas. Smith	Malt vinegar.	do.
132	S. F. Larson	1423 15th st., Moline, Ill.	Morton L. Marks	Pure cider vinegar.	do.
273	W. T. Lewis	11 S. Gilbert st., Danville, Ill.	Peyton, Palmer & Co.	Cider vinegar.	J. C. Ware
284	Levin Bros. & Co.	128 E. Main st., Danville, Ill.	Webster Grocery Co.	do.	do.
285	Kelly Coal Co.	443 E. Main st., Danville, Ill.	Price & Lucas	do.	do.
288	William Murphy	303 E. Main st., Danville, Ill.	do.	Pure cider vinegar.	do.
76	Stone Bros. Branch Store.	Cairo, Ill.	New York Cider & Vinegar Co.	Cider vinegar.	Geo. T. Ashley.
87	N. Y. Store Mercantile Co.	do.	do.	Apple vinegar.	do.
88	N. Y. Store Mercantile Co.	do.	do.	Pure cider.	do.
19383	Sample sent in	do.	do.	do.	do.
315	S. A. Swisher	117 Vermilion st., Danville, Ill.	Hoffman Pure Cider Vinegar Co.	Pure cider	F. Hoey
316	M. H. Leonard	701 N. Vermilion st., Danville, Ill.	Webster Grocery Co.	Cider	J. C. Ware
321	C. N. Kinsland	607 N. Vermilion st., Danville, Ill.	Hoffman Pure Cider Vinegar Co.	Pure cider	do.
109	J. I. Bingham Co.	Carmi, Ill.	Red Cross Vinegar Co.	Cider vinegar.	Geo. T. Ashley.
150	S. D. Miller	Elizabethtown, Ill.	Beecham & Seltz Co.	do.	do.
158	M. T. Jacobs	Wayne City, Ill.	Rockford Cider Vinegar Co.	Apple vinegar.	do.
171	S. G. Miller	Springtown, Ill.	Goddard Grocery Co.	do.	do.
176	Kirk & Welsh	Pinfield, Ill.	Price & Lucas	do.	do.
178	W. A. McClain	do.	Beecham & Seltz Co.	do.	do.
17208	Geo. F. Beck	Highland Park, Ill.	do.	Cider vinegar.	Hubbard & Hoey
17193	F. M. Adams	do.	Reitz & Boyle	do.	do.
17275	Robert Buelow	Chicago Heights, Ill.	C. F. Claussen & Sons	Sold for cider vinegar.	do.
17305	Oscar T. Hill	do.	do.	do.	do.
191	Ben W. Sorer	Centralia, Ill.	Kohl Bros.	Pure cider vinegar.	Geo. T. Ashley.
200	S. Barnes	Norris City, Ill.	T. S. Barnes	Pure apple vinegar.	do.
208	Wm. Roseman	Chester, Ill.	Meyer-Schmid Grocery Co.	Supposed to be apple.	do.
209	J. R. Oakes	do.	Goddard Grocery Co.	not certain.	do.
7	M. M. Drwert	St. Elmo, Ill.	Brinkmeyer & Kuhn Co.	Apple vinegar.	do.
8	Smythe & Morrison	do.	do.	Cider.	W. C. Campbell
9	E. Aho	do.	do.	do.	do.
11	P. B. Kelly	do.	Manderson & Co.	do.	do.
218	W. H. Hince & Bro.	Pinckneyville, Ill.	J. M. Anderson & Co.	do.	do.
18820	Sample sent in.	do.	Adam Roth Grocery Co.	Apple vinegar.	Geo. T. Ashley.
					F. Hoey

ILLEGAL VINEGARS, MISREPRESENTED—Concluded.

No.	Sp. Gr. at 15.5°C	Acid percent.	Solids.	Ash.	Alkalinity of ash.	Solids to ash.	Reaction with lead acetate and subacetate.	Ag N O ₃	Found to be.	Analyst.
11	1.015	3.76	2.97	.16	10	5.05	Not cider vinegar.	Cl'd.	Not clear vinegar.	E. N. Eaton.
232	1.0055	3.45	.57	.07			Cloudiness.	do.	Low in acid; colored distilled vin'gr	L. F. Doggett.
236	1.0045	3.7	.39	.08			do.	Med. cl'd.	Colored distilled. Low in acid.	do.
255	1.006	3.7	.41	.05			do.	do.	do.	do.
257	1.0075	3.9	.35	.07			do.	do.	do.	do.
3782	1.017	4.95	2.43	.19	13		Heavy cloud, settling	None	Not cider vinegar. Low in ash.	do.
105	1.009	4.77	.34	.09			Heavy cloudiness.	do.	Colored distilled vinegar.	do.
109	1.010	5.70	.32	.09			None.	do.	do.	do.
111	1.010	6	.33	.05			do.	do.	do.	do.
132	1.009	6.10	.29	.09			Cloudiness	Slight cl'd	do.	do.
272	1.008	4.15	.42	.08			Colored distilled vin'gr	do.	do.	E. N. Eaton.
284	1.008	4.45	.44	.08			do.	do.	do.	L. F. Doggett.
295	1.008	4.30	.32	.09			do.	do.	do.	do.
298	1.008	4.45	.32	.10			do.	do.	do.	do.
76	1.008	4.26	.26	.03			Slight cl'd.	Slight cl'd	Colored distilled vin. Low in acid	do.
87	1.004	2.9	.15	.03			None.	None	Colored distilled vin. Low in acid	do.
88	1.006	4.12	.11	.01			do.	do.	Colored distilled vinegar	do.
19333		3.71					do.	do.	do.	do.
305	1.007	4.13	.28	.02			do.	do.	do.	do.
316	1.006	3.4	.42	.07			Cloudiness.	do.	do.	do.
321	1.006	4.03	.25	.03			None.	do.	do.	do.
109	1.0035	3.85	.16	.01			do.	do.	do.	do.
150	1.0085	3.34	1.96	.18			Not cider vinegar	do.	do.	E. N. Eaton.
158	1.0045	2.80	.29	.04			Colored distilled	do.	do.	do.
171	1.0035	2.44	.17	.03			do.	do.	do.	do.
176	1.0045	3.26	.20	.03			do.	do.	do.	do.
178	1.0085	3.71	1.87	.15			Not cider vinegar.	do.	do.	do.
17203	1.0185	4.66	2.31	.28	4		Cloudiness	None	Low in acid and ash	do.
17193	1.017	4.17	2.86	.41	10	12.1	Cloudy	ppt	Repressing or sugar vinegar.	L. F. Doggett.
17275	1.0075	4.85	2.43	.02	38	14	No ppt.	do.	Not pure cider vinegar.	E. N. Eaton.
17505	1.007	4.09	.21	.05			do.	do.	Colored distilled vinegar.	do.
194	1.007	3.75	.35	.06			do.	do.	do.	do.
200	1.011	4.09	1.45	.39			Simply cl'd	Cl'd.	Col. distilled vinegar. Low in acid	do.
208	1.010	2.91	1.37	.20	32	26	Heavy cl'd.	Curdy ppt.	Not pure cider vin'gr. Low in acid	L. F. Doggett.
209	1.0045	2.56	1.18	.02	4		Colored distilled	do.	Not cider vinegar. Low in solids & acid	do.
7	1.005	2.18	.23	.07			None.	do.	Col. distilled vinegar. Low in acid	do.
8	1.0085	4.08	.28	.04			do.	do.	do.	do.
9	1.0045	2.81	.18	.02			do.	do.	Colored distilled vinegar	do.
11	1.005	2.75	.30	.05			do.	do.	Col. distilled vinegar. Low in acid	do.
213	1.0085	3.07		.02			Colored distilled vin'gr	do.	do.	do.
18820	1.005	3.85	.171				None.	do.	do.	do.

STANDARD DISTILLED VINEGAR.

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.	Sp. Gr.	Acidity—per cent.	Analyst.
101	Claus Anderson	5 Points, Moline, Ill.	Amazon Vinegar & Pickling Co.	White distilled vinegar.	C. E. Tragardh		4.07	L. F. Doggett
110	Evans Bros	518 15th st., Moline, Ill.	Morton & Marks	do.	do.		4.55	do.
116	George L. Benson	502 15th st., Moline, Ill.	Smith Bros. & Burdock Co.	do.	do.	1.0085	4.28	E. N. Eaton
123	Green Bros.	1620 3d av., Moline, Ill.	Chas. E. Meyer	White vinegar.	do.	1.0085	5.15	do.
129	Rank & Coryn	1317 15th st., Moline, Ill.	Kelly & Co.	Pure white distilled vinegar.	do.	1.0085	4.60	do.
133	S. F. Larson	1423 15th st., Moline, Ill.	Amazon Vinegar & Pickling Co.	Pure white vinegar.	do.	1.0075	4.68	do.
144	Smith & William	Carmi, Ill.	C. C. Cushing & Co.	White wine.	Geo. T. Ashley		4.28	L. F. Doggett
149	Sample sent in	Highland Park, Ill.	Heinz Bros.	Pickling vinegar.	F. Hoey		6.31	do.
1700	Geo. F. Bock	do.	Steele & Wedeles.	White vinegar.	Hubbard and Hoey		5.7	do.
1721	Ben Goldberg	Chicago Heights, Ill.	do.	do.	do.		5.29	do.
1722	Alfred A. Moses	do.	Sprague, Warner & Co.	do.	do.		5.28	do.
1724	A. V. Edman	do.	Franklin McVeagh & Co.	do.	do.		4.27	do.
1725	C. L. Sage	do.	do.	do.	do.		4.15	do.
1726	Smith & Wallace	do.	C. F. Claussen	White wine.	do.		4.64	do.
1734	F. M. Evans	Highland Park, Ill.	Henry Horner	White vinegar.	do.	1.012	7.50	E. N. Eaton
1735	Jos. Weisbaer	Chicago Heights, Ill.	Stephenson & Gross.	White wine.	do.	1.018	5.05	do.
1736	Rosenmar & Gipp	Highland Park, Ill.	Reid-Murdoch	White wine.	do.		4.2	L. F. Doggett
1737	Carl Broeker	Barrington, Ill.	Barrett & Barrett	White vinegar.	do.		4.31	do.
1741	John C. Plagge	do.	do.	do.	do.		4.82	do.
1742	Leroy Powers	do.	Heinz Bros.	do.	do.		7.2	do.
1743	D. F. Lamey	do.	Steele-Wedeles	do.	do.		4.49	do.
1747	Lefevre & Boyles	Wheaton, Ill.	Reid-Murdoch & Co.	do.	do.		4.64	do.
1748	W. A. Lamb	do.	Illinois Vinegar Co.	do.	do.		4.23	do.
1746	F. Nichols & Co.	do.	Reid-Murdoch & Co.	do.	do.		5.08	do.
1746	W. S. Dollinger	do.	Franklin McVeagh & Co.	do.	do.		5.05	do.
261	O. B. Harding	Rockford, Ill.	F. O. Rosentail & Co.	Pure white distilled.	do.	1.0065	4.93	E. N. Eaton
272	Globe Grocery Co.	411 E. State st., Rockford, Ill.	Barrett & Barrett	Pure distilled.	C. E. Tragardh		4.39	do.
275	D. B. Hutchins	312 E. State st., Rockford, Ill.	H. J. Heinz Co.	Pure vinegar.	do.		5.35	L. F. Doggett

278 Burr Bros	302 E. State st., Rock- ford, Ill.	Unknown do	do	do	do	5.15 do
280 Burr Bros	do	H. J. Heinz Co	do	do	do	5.34 do
221 Haimes Bros	Tamara, Ill.	Knippenberg Gro- cery Co.	White distilled do	Geo. T. Ashley do	do	4.20 do
228 J. P. Haley	do	W. M. Hoyt & Co	Malt, rye and corn do	do	do	5.22 do

DISTILLED VINEGAR BELOW STANDARD.

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.	Sp. Gr.	Acidity per cent.	Analyst.
106	Lundeen & Nelson ..	1514, 6th ave., Moline, Ill.	Morton L. Marks	White dist. vinegar ..	C. E. Tragarth ..	1.004	3.18	L. F. Doggett
17281	P. J. Jurgensen	Chicago Heights, Ill.	C. F. Claussen	White vinegar	Hubbard & Hoey ..	1.005	3.77	E. N. Eaton
286	V. R. Anderson	320 E. State st., Rockford, Ill.	F. O. Rosentiel	Pure vinegar	C. E. Tragarth ..	1.0055	3.80	do

LEGAL COLORED DISTILLED VINEGAR.

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.	Sp. Gr.	Acid per cent.	Analyst.
111	Stevenson & Hall ..	Carmi, Ill.	O. L. Gregory Vinegar Co ..	Distilled vinegar ..	Geo. T. Ashley ..	1.0055	4.55	E. N. Eaton
113	O. C. Farvin	do	C. C. Cushing & Co.	Colored distilled do	do	1.0055	4.09	do
120	John C. Stein	do	Bement-Setz Co.	Vinegar	do	1.0055	4.23	L. F. Doggett
17434	W. V. Lamb	Wheaton, Ill.	Ill. Vinegar Co.	Colored vinegar ..	Hubbard & Hoey ..	1.0055	4.04	do
203	A. Eswine	Shawneetown, Ill.	O. L. Gregory Vinegar Co ..	Colored distilled do	Geo. T. Ashley ..	1.0055	4.42	do
205	W. O. Lewis	Chester, Ill.	C. C. Cushing & Co.	do	do	1.0055	4.39	do
217	F. L. Ulrich	Pickneyville, Ill.	do	do	do	1.0055	4.14	do

ILLEGAL COLORED DISTILLED VINEGAR.

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.	Sp. Gr.	Acid.	Analyst.
119	Burkhardt & Ziegler ..	Carmi, Ill.	Ragon Bros	Colored distilled ..	Geo. T. Ashley ..	1.0055	3.86	L. F. Doggett
167	Barnes & Willis	Springerton, Ill.	Meyer-Schmud Groc. Co ..	Brown distilled ..	do	1.0055	3.60	E. N. Eaton
220	L. W. Brostmeyer	Pickneyville, Ill.	Dodson, Braun & Co.	Colored distilled ..	do	1.0055	3.48	L. F. Doggett
223	E. C. Cuhl	Tamara, Ill.	F. J. Schlepper & Sons ..	do	do	1.0055	3.56	do

LEGAL MALT VINEGARS.

Z o.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.	Sp. Gr. at 15.5°C.	Acid.	Solids.	Found to Be.	Analyst.
112	Ewans Bros...	318 15th st., Moline	Reid, Murdock & Co.	Malt vinegar.....	C. E. Tragardh	1.015	4.77	2.35	Malt vinegar.....	E. N. Eaton...
127	Green Bros...	1620 3rd av., Moline	Cross & Black- well.....	Pure malt vinegar	.do	1.017	6.30	2.70	.do	.do

MISCELLANEOUS VINEGARS.

Z o.	DEALER.	Address.	Manufacturer or Jobber.	Representation.	Inspectors.	Sp. Gr.	Acid.	Solids.	Found to Be.	Analyst.
13315 13276	Sample sent in .do				F. Hoey .do	1.003 1.025	4.02 6.09	.15 4.07	Colored distil'd vinegar A sugar vinegar with boiled cider vinegar added.	E. N. Eaton...
19430 304	.do S. A. Swisher.	117 Vermillion st., Danville, Ill.	Webster Gro- cery Co.	Vinegar.....	.do		4.31		Colored distil'd vinegar	L. F. Doggett.
116	Stimson Bros.	Carmi, Ill.	J. M. Houston Grocery Co.	City vinegar.....	J. C. Ware	1.003	3.67	.39	Colored distilled vine- gar, low in acid.	.do
					G. T. Ashley.		3.43		Vinegar, low in acid.	.do

MISCELLANEOUS SAMPLES.

L. F. Doggett, Analyst.

No.	DEALER.	Address.	Manufacturer or Jobber.	Representation.
17032	Battle Creek Sanitarium Co.	309 Dearborn st., Chicago.	Battle Creek Sanitarium Co.	Apple juice.
17033	Battle Creek Sanitarium Co.	do.	do.	Grape juice.
16988	L. Klein	Halsted, 14th and Liberty sts., Chicago	Sprague, Warner & Co.	White cherry.
48	O. W. Chapman	Cisne, Ill.	W. H. Marvin & Co.	Pure raspberry.
17111	Siegel & Cooper	State and Van Buren sts., Chicago.	Los Angeles Fruit Juice Co.	Navelade.
17143	Reese & Lemke.	Dundee, Ill.	Johnson, Sanders & Co.	Slice pine apple.
17144	Reese & Lemke.	do.	Gibbs Preserving Co.	Preserved red raspberries.
143	Waterman & Peters	Sycamore, Ill.	National Crystal Co.	75% caramel, 25% vegetable carbon.
180	Kuykendall & Grant.	Enfield, Ill.	Said to be C. L. Benson.	Anchovies.
16689	Boston Store.	State and Madison sts., Chicago.	Stern & Saalberg.	Pure country leaf lard.
17330	Chas. L. Lott.	480 W. Van Buren st., Chicago.	Armour & Co.	Maple-cane sugar.
84	James Meehan.	Cairo, Ill.		
20151	Samples sent in.	Barrington, Ill.		
17362	Carl Broecker.			

MISCELLANEOUS SAMPLES—Concluded.

No.	Inspectors.	Analysis.	Found to be.
17032	Hubbard and Hoey	No preservative found; vegetable coloring; 13.9% solids; 28% ash. Alkaline ash.	Pure juice.
17033	do.	No preservative found; vegetable coloring; 18.4% solids; 29% ash. Alkaline ash.	do.
16988	do.	No preservative found in this sample.	do.
48	Geo. T. Ashley.	Syrup with raspberry fruit and fat and sugar.	Mixture.
17111	Hubbard and Hoey	Colored with alaine, preserved with salicylic acid.	Adulterated.
17143	do.	Pine apple, free from preservative and coloring.	Pure.
17144	do.	Red raspberry fruit, free from preservative and coloring.	do.
143	C. E. Tragarth.	Vanilla and cane sugar in crystals.	Called vanilla sugar.
180	Geo. T. Ashley	Contains .32% caffeine, no preservative found; coloring vegetable; ash 8.2% Alkaline ash	Sample contains some coffee. Not packed well.
16689	Hubbard and Hoey	No preservative	Free from preservatives.
17330	do.	Gelatin. Alaine, coloring	Gelatin preparation, aniline coloring
84	Geo. T. Ashley	Iodine No. 79. No cotton seed oil.	Pure lard (foot or head)
20151	F. Hoey	Iodine No. = 60. No cotton seed oil.	Dirty, not pure lard.
17362	Hubbard and Hoey	Total ash = .32 Alk. = 36. on 100 gms. .15 = sol. ash 9. = Alk.	Contains a little maple.

Geographically, legislatively and politically, Illinois is bounded by state lines. Commercially, socially and philanthropically she knows no limits. She buys and sells in every land. Her citizens visit freely in every state, and her charity and philanthropy are as broad as humanity. But in the widespread purity of food is she particularly, even selfishly, interested. The food she makes must find a sale in foreign markets. The food she eats is oftentimes prepared beyond her jurisdiction. It may be in a state which guards the reputation of her food products and the health of her people; it may be in a state which leaves all such matters to the individual consumer.

While we might desire to make Illinois an oasis in the desert of adulteration, we recognize the fact that it is essential that other sections fall in line until every star on the flag stands for a pure food state. Of our immediate neighbors, Minnesota, Michigan, Wisconsin and Kentucky have and enforce food laws. The states constituting more than four-fifths of our border, Indiana, Iowa and Missouri have scarcely any provisions for enforcing food laws.

Food adulteration is a hydra headed monster and it is necessary to encounter him in every state simultaneously and concertedly to secure victory. It is this coöperative phase of our work, this necessity for uniform and united efforts against an organized, resourceful and universal antagonist that warrants a review of the work of the year in the national field, and which I trust will compensate the State for some time and labor I have expended in this cause.

First, I may mention the exhibit of the National Association of State Dairy and Food Departments at the World's Fair in St. Louis, the aim of which was to call attention to the need of more general food legislation and to awaken public sentiment to the importance of supporting and sustaining the food laws already passed. The contributions of this laboratory were a display of lemon and vanilla extracts, showing extent of adulteration and the fancy bottles used to foist the inferior stuff on the community, and incidentally also showing fraud in capacity of containers.

Another display consisted of candy colored with aniline and iron colors. Still another, the system of collecting and recording the data obtained in the inspection and analysis of samples employed by the Illinois commission.

Another food feature of the year was the Food Congress, held in conjunction with the regular meeting of the National Association of State Food Departments. This association has been growing year by year from a comparatively unimportant association five years ago to one of commanding position. Illinois may claim the credit through its food commissioner, who as president for two terms rescued it

from obscurity, and as chairman of the executive committee guided it in its progress, that it today exerts its powerful and beneficent influence. My own work has been along the line of urging the importance of uniform standards and definitions for food products referred to later.

Of the actual results of coöperation may be mentioned the creation of official methods for food analysis. This work was undertaken by the Association of Official Agricultural Chemists, and under the efficient leadership of Prof. W. D. Bigelow, Chief of Food Laboratory of the U. S. Department of Agriculture, and the systematic subdivision of the work which was entrusted to food analysts, provisional methods of analyses for most food products have already been adopted.

As associate referee on cocoa and cocoa products I contributed methods on the analysis of cocoa and chocolate, and sent out a standard sample to other analysts for comparative analyses. My own analysis of this sample, as recorded in this bulletin, and several complete analyses of cocoa and chocolate preparations on the market were in furtherance of this work.

Another result of coöperation is the efforts in behalf of uniform standards and definitions. The agricultural chemists also undertook this work, but although repeatedly encouraged by a committee from the National Association of State Food Departments, of which I was chairman, reported little or no progress. Such was the condition in July, 1903, when, despairing of any progress by the agricultural chemists, and feeling that the agricultural chemists were not as familiar with the needs of food departments as the food chemists, and that the standards they might fix would not be altogether adapted to food work, several food commissioners urged me, as chairman of committee on standards, to prepare a set for presentation to the National Association, and therefore I prepared a draft of definitions and standards, which was afterward amplified and revised by Professor Shepherd of South Dakota, Professor La Bach of Kentucky, Professor Doolittle of Michigan, and others, which on vote of the National Association of State Food Departments was printed in the report of their proceedings for 1903. At the last convention in St. Louis a committee of revision of these standards was appointed, so that when this committee reports the standards will be as nearly the ideal of food chemists as possible in standards for people of different desires, condition and government. When this work is brought to a final conclusion, and a common dictionary of food standards recognized in every state and territory, the cause of pure food will be greatly benefited.

Illinois, on account of its territory, its population, its location and its pre-eminence as a food-producing, manufacturing and distributing state, has more at stake in this matter than any other state; and no other state will more joyfully welcome the extension of uniform food laws and food rulings to every state and territory in the United States.

The accompanying report and tables of analyses of pure and adulterated articles of food examined in 1904 is respectfully submitted.

EDWARD N. EATON, M. S.,

State Analyst.

MISCELLANEOUS FOODS.

(E. N. Eaton, Analyst.)

No. 18630—BUCKWHEAT.

F. Hoey, Inspector.

Sample sent in by Dr. White, West Brooklyn, Ill. Analyzed by request of State Board of Health. Found to be pure buckwheat.

No. 1557—TRYABITA—Complaint case.

F. Hoey, Inspector.

Sample taken from S. Lederer & Co., 9100 Commercial avenue, South Chicago. Said to have poisoned family. Examined for mineral and alkaloid poisons. None found.

Sample mouldy and colored red and blue around side of box, evidently from colored carton. Red ink or color on box found to be of coal tar origin and blue of mineral origin (ultra marine); no inside wrapper. Other packages of this brand were found in good condition and with inside wrapper. Claimed by manufacturer, the Price Cereal Food company, that this package was from single shipment, most of which had been recalled.

No. 16725—SALAD OIL.

Hubbard and Hoey, Inspectors.

From Bender Bros., South Chicago, Ill.
Oil unidentified. Pure "Salad Oil."

No. 18707—LEMON EXTRACT.

F. Hoey, Inspector.

Sample sent in. Found to be artificial.

No. 19024—"VIN TONIQUE MARIANA A LA COCOA DU PEROU."

F. Hoey, Inspector.

Examined for cocaine by request of State Board of Pharmacy.
Found .0082 Gms. cocaine per 100 cubic centimeter wine.

No. 19382—CANDY.

F. Hoey, Inspector.

Sample brought in. Said to have caused serious illness.
Found to be wormy and mouldy.

No. 17112—CANDY.

Hubbard and Hoey, Inspectors.

From Lessares Bros., 3102 State street, Chicago, Columbia Candy Kitchen, manufacturers. Said to be same source from which preceding sample was purchased.

Candy contained in pasteboard box. Consisted of chocolates decorated with nuts and candied cherries. Found to be wormy and mouldy. Unwholesome.

No. 17125—Coco COLA.

Hubbard and Hoey, Inspectors.

From P. Gregories, N. E. Corner Wabash avenue and 22nd street, Chicago.

Examined for vegetable alkaloids, especially cocaine and nicotine—on complaint. Found caffen in abundance.

No. 17122—COCA COLA.

Hubbard and Hoey, Inspectors.

From C. Van Hermann, N. E. Corner Michigan avenue and 22nd street, Chicago.

Examined for vegetable alkaloids, especially cocaine and nicotine (complaint). Found caffen in abundance.

No. 17120—COCA COLA.

Hubbard and Hoey, Inspectors.

From J. H. Wilson, 125 Twenty-second street, Chicago, Ill.

Examined for vegetable alkaloids; especially cocaine and nicotine (complaint). Found caffen in abundance.

No. 1579—COCA COLA.

Hoey and Eagleton, Inspectors.

From A. C. Musslewhite, 289 Dearborn street, Chicago, Ill.

Examined for vegetable alkaloids; especially cocaine and nicotine (complaint). Found caffen in abundance.

No. X20—HONEY.

F. Hoey, Inspector.

Sample sent in. Found to contain glucose.

No. 19783—JAMAICA GINGER.

F. Hoey, Inspector.

Examined for methyl alcohol by request of State Board of Pharmacy. Ethyl alcohol, but no methyl alcohol present.

No. 170—JELL-O.

Geo. T. Ashley, Inspector.

From Barnes & Willis, Springerton, Ill.; Meyer-Schmid Grocery Co., jobber; the Genesee Pure Food Co., manufacturer.

Sample represented to be of "Highest quality and excellence." Found to consist of sugar, gelatin and organic acid; flavored and colored. Colored with coal tar dye.

No. 17027—PREPARED MUSTARD.

Hubbard and Hoey, Inspectors.

From Klein Bros., Halsted, Fourteenth street and Canalport avenue, Chicago; Puhl-Webb Co., manufacturers.

Found to be pure.

No. 20388—"HODGSON'S DIABETIC FLOUR."

F. Hoey, Inspector.

Sample sent in. Contains small amount wheat flour.

No. 20389—"SPECIAL DIABETIC FLOUR."

F. Hoey, Inspector.

Sample sent in. Contains large amount wheat starch.

No. 17317—GROUND VANILLA BEANS.

Hubbard and Hoey, Inspectors.

From Stanton & Co., 69 Washington street, Chicago; Huyler, manufacturer. Found to be powdered vanilla beans mixed with pulverized sugar.

No. 300—COCA COLA.

C. E. Tragardh, Inspector,

From R. E. Wood, druggist, Wyman and West State street, Rockford, Ill.; Coca Cola Co., Chicago, Ill., manufacturers.

Old stock. Examined for cocaine and nicotine on complaint. Found caffeine in abundance.

No. 20390—CANNED LOBSTER.

F. Hoey, Inspector.

Sample sent in (can opened). Decomposition had commenced when examined.

No. 17391—COLORED SUGAR.

Hubbard and Hoey, Inspectors.

From D. F. Lamey, Barrington, Ill.
Sugar crystals colored red with coal tar dye.

No. 17392—COLORED SUGAR.

Hubbard and Hoey, Inspectors.

From D. F. Lamey, Barrington, Ill.
Sugar crystals colored blue with ultra marine blue.

No. 17403—COLORED SUGAR.

Hubbard and Hoey, Inspectors.

From Lipofski Bros., Barrington, Ill.

Found to be sugar crystals colored blue with coal tar dye.

No. 20391—BUTTER.

F. Hoey, Inspector.

Sample sent in. Found to be renovated butter.

No. 20152—HONEY.

F. Hoey, Inspector.

Sample sent in. Found to be honey.

REPORT OF ASSISTANT STATE ANALYST.

Hon. A. H. Jones, State Food Commissioner.

DEAR SIR—In compliance with your request I submit herewith the following report of the work done by myself in behalf of pure food in the State Food laboratory. I will dwell particularly upon the chemical phase of the question.

During the year 1904, 936 samples have been analyzed by myself. (see table "Report of Number of Samples Analyzed.") These samples coming from all parts of our State give us a generally fair idea as to the percentage of pure and adulterated food sold to the consumer in the various marts of trade.

The first four months of the year were devoted to the exhaustive analysis of the various brands of baking powders. Of at least 80 samples only one did not show by formula what the can contained. A particular sample was sold at a very good price and said to be as good as the best cream of tartar powder and was found to be an alum phosphate powder very low in available carbon dioxide. Several of the powders were found to be low in this respect. However, we have a goodly lot of the four kinds of powders on the market of good quality. (See report on baking powder analysis in this report.) All cream of tartar examined by myself was found to be pure.

I am pleased to note a steady improvement in the strength of lemon extracts, especially in and around Chicago. Aniline is used to give color to these extracts whether they contain the 5 per cent lemon oil or not. Methyl alcohol has been used in a few cases as a solvent for the lemon oil.

Vanilla extracts are improved in strength appreciably; tonka is not being used as a substitute for vanilla as much as in recent years.

Spices are improving, especially ginger, cinnamon, mustard, red and white peppers. Some exceptionally pure white peppers have been found; the purest on record since I have been connected with the department.

Allspice is scarcely ever the subject of sophistication. Black pepper, mace and cloves still reap a harvest from the stock of profitable adulterants.

The butters thus far are either fresh or renovated.

Jellies and jams are not as pure as in the past two years. Glucose preparations with apple body, colored with aniline and preserved with salicylic or benzoic acids are not of infrequent occurrence.

Honeys as a rule have been found to be pure except in a few cases where cane sugar has been either fed to the bees or been added after the bees have done their part.

Vinegars in and around Chicago are in very good condition. So much cannot be said of other districts. The chief fraud in the sale of vinegar is the substitution of colored distilled vinegars for cider vinegars. Many of the cider vinegars are below the legal requirements in acid. At least 25 soda fountains syrups were analyzed during the summer; most of these were colored and preserved. Many contained artificial flavoring. Saccharin serves a double office of a sweetner and a preservative.

The syrups purporting to be maple contained a very little if any of the product of the maple tree. The molasses for the most part were pure while sorghums contained glucose galore.

All the olive oils sold for such were pure. The salad oils were chemically cotton seed oils.

Extracts of onion were pure. Cloves, nutmeg and ginger extracts were alcoholic solutions of the volatile oil of the spices. The raspberry and strawberry extracts were artificial; some were so labeled and others were not.

The grape and apple juices were pure though only a few were tested.

A sample called "Navelade" sold for invalids, was made from fruit juice colored with aniline and preserved with salicylic acid. Several brands of condensed milk were analyzed. As a rule they are of good nutritive value. Only a small per cent. of the fresh milks were watered and none skimmed.

Most of the mince meats examined contained formaldehyde. The canned fruits were free from preservatives. A new preparation called vanilla sugar was found to be composed of the essence of the vanilla bean, namely, vanillin, mixed with white sugar.

The interpretation of the data from the different analyses of the various food products shows a large improvement both in strength and quality in nearly all lines of food products.

Respectfully submitted,

L. F. DOGGETT,

Assistant State Analyst.

REPORT OF NUMBER OF SAMPLES ANALYZED IN 1904.

(L. F. Doggett, Analyst.)

ARTICLE.	No. pure.	No. adulterated.
Baking Powders—		
Alum.....	28	
Alum phosphate.....	43	
Phosphate.....	6	
Cream tartar.....	18	
Cream tartar and phosphate.....	1	
Soda syrups.....	13	32
Milks.....	118	19
Condensed milk.....	11	6
Extracts other than vanilla and lemon.....	5	4
Olive oils.....	14	
Butters.....	5	2
Miscellaneous.....	10	3
Cream tartars.....	6	
Lemon extracts.....	53	69
Vanilla.....	66	19
Syrups.....	6	10
Honeys.....	5	2
Jellies and jams.....	27	47
Allspice.....	27	
Cinnamon.....	21	2
Ginger.....	13	1
Cloves.....	16	10
Mustard.....	9	1
Mace.....		2
White pepper.....	11	2
Black pepper.....	24	8
Red pepper.....	8	
Vinegars.....	79	51
Mince meats.....	1	2
Totals.....	644	292

Total analyzed, 936.

Respectfully submitted,
L. F. DOGGETT,
Assistant Analyst.

REPORT OF SUITS BROUGHT DISPOSED OF AND STILL PENDING.

CASE No. 149.

Before Miles Kehoe, J. P., Chicago—Change of venue to L. A. Labuy, J. P., Chicago.

Case against M. Chaney, 4503 Wentworth av., Chicago, on complaint of selling oleomargarine as pure creamery butter.

Witnesses—Mrs. Eulette, F. L. Hubbard.

Assistant Commissioner—R. M. Patterson.

Chemist—E. N. Eaton.

Summons amended to make C. R. Kenyon defendant. Case dismissed for want of service.

CASE No. 169.

Before John Richardson, J. P., Chicago.

Case against M. G. McGee, 207 North Clark st., Chicago, on complaint of selling adulterated cocoa.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard, Frank Hoey.

Chemist—E. N. Eaton.

Dismissed on payment of costs by defendant, on recommendation of prosecuting attorney.

CASE No. 329.

Before John Richardson, J. P., Chicago.

Case against Henry Otto, 18 Winthrop Place, Chicago, on complaint of selling milk in violation of the label law.

Assistant Commissioner—R. M. Patterson.

Witnesses—Frank Hoey and Robert Burke.

Case dismissed on payment of costs by defendant, on recommendation of prosecuting attorney.

CASE No. 414.

Before John Richardson, J. P., Chicago.

Case against E. Seitz, Blue Island, Ill., on complaint of selling artificial extract of lemon as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

On recommendation of prosecuting attorney, fine remitted and case dismissed on payment of costs by defendant.

CASE No. 418.

Before John Richardson, J. P., Chicago.

Case against F. Economac, 3103 Halsted st., Chicago, on complaint of selling an artificial lemon flavoring syrup, colored, as lemon soluble.

Assistant Commissioner—R. M. Patterson.

Witnesses—R. M. Patterson and C. E. Tragardh.

Chemists—E. N. Eaton and Lucy Doggett.

Case dismissed on payment of costs by defendant on recommendation of prosecuting attorney.

CASE No. 423.

Before John Richardson, J. P., Chicago.

Case against A. Kremer, 319 E. 26th st., Chicago, on complaint of selling an artifical raspberry syrup as raspberry syrup.

Assistant Commissioner—R. M. Patterson.

Witnesses—R. M. Patterson and C. E. Tragardh.

Chemists—E. N. Eaton and Lucy Doggett.

Case dismissed.

CASE No. 428.

Before John Richardson, J. P., Chicago.

Case against Frank Dusek, 1684 Twenty-second street, Chicago, on complaint of selling an artificial extract of lemon as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Defendant fined \$25.00 and costs. On recommendation of prosecuting attorney fine remitted on payment of costs by defendant.

CASE No. 432.

Before John Richardson, J. P., Chicago.

Case against Borchardt Bros., 747 West Chicago av., Chicago, on complaint of selling artificial extract of vanilla as vanilla extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed on payment of costs by defendant, on recommendation of prosecuting attorney.

CASE No. 433.

Before John Richardson, J. P., Chicago.

Case against Borchardt Bros., 747 West Chicago av., Chicago, on complaint of selling an artificial extract of lemon as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed on recommendation of prosecuting attorney.

CASE No. 435.

Before John Richardson, J. P., Chicago.

Case against George C. Burke, 1612 West North av., Chicago, on complaint of selling an artificial extract of vanilla as vanilla extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed.

CASE No. 440.

Before John Richardson, J. P., Chicago.

Case against Borchardt Bros., 747 W. Chicago avenue, Chicago, on complaint of selling cider vinegar below legal standard in acid.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case settled on payment of costs by defendant.

CASE No. 443.

Before John Richardson, J. P., Chicago.

Case against J. Hilderbrand, 793 Chicago avenue, Chicago, on complaint of selling an extract of vanilla, coumarin and tonka as vanilla extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

Defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, case settled on payment of costs by defendant. Fine remitted.

CASE No. 444.

Before John Richardson, J. P., Chicago.

Case against C. J. Voltz, Winnetka, Ill., on complaint of selling an artificial extract of lemon as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—Frank Hoey and Robert Burke.

Chemist—Lucy Doggett.

Defendant fined \$25.00 and costs. Case settled on payment of costs by defendant. Fine remitted.

CASE No. 538.

Before John Richardson, J. P., Chicago.

Case against The Fair, State and Adams streets, Chicago, on complaint of violating the label law in the sale of French marrons.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and F. Hoey.

Case dismissed on recommendation of prosecuting attorney.

CASE No. 539.

Before John Richardson, J. P., Chicago.

Case against The Fair, State and Adams streets, Chicago, on complaint of selling adulterated buckwheat flour.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and F. Hoey.

Case dismissed on recommendation of prosecuting attorney.

CASE No. 551.

Before John Richardson, J. P., Chicago.

Case against A. Armstrong, 4036 Prairie avenue, Chicago, on complaint of selling oleomargarine as butter.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

Case dismissed on payment of costs by defendant.

CASE No. 571.

Before John Richardson, J. P., Chicago.

Case against H. K. Brimie, 1010 Milwaukee avenue, Chicago, on complaint of selling oleomargarine as butter.

Assistant Commissioner—R. M. Patterson.

Witnesses—W. C. Campbell and C. E. Tragardh.

Chemist—E. N. Eaton.

Case settled on payment of costs by defendant, on recommendation of prosecuting attorney.

CASE No. 572.

Before John Richardson, J. P., Chicago.

Case against August Cliff, Randolph and State streets, Chicago, on complaint of selling oleomargarine as butter.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and J. C. Ware.

Chemist—Edward N. Eaton.

On recommendation of prosecuting attorney, case settled on payment of costs by defendant.

CASE No. 585.

Before John Richardson, J. P., Chicago.

Case against A. M. Levi, 352 Wabash avenue, Chicago, on complaint of violating the food laws in the sale of strawberry syrup.

Assistant Commissioner—R. M. Patterson.

Witnesses—Campbell and Tragardh.

Chemist—Lucy Doggett.

Defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, case dismissed on payment of costs by defendant, fine remitted.

CASE No. 590.

Before John Richardson, J. P., Chicago.

Case against Jas. N. Alexander, 3902 State street, Chicago, on complaint of selling artificial strawberry syrup as strawberry syrup.

Assistant Commissioner—R. M. Paterson.

Witnesses—F. L. Hubbard and C. E. Tragardh.

Chemist—Lucy Doggett.

On recommendation of prosecuting attorney, case dismissed on payment of costs by defendant.

CASE No. 591.

Before John Richardson, J. P., Chicago.

Case against Polcrane Brothers, 3456 State street, Chicago, on complaint of selling artificial strawberry syrup as strawberry syrup.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and C. E. Tragardh.

Chemist—Lucy Doggett.

On recommendation of prosecuting attorney, case dismissed on payment of costs by defendant.

CASE No. 599.

Before John Richardson, J. P., Chicago.

Case against Michigan Butter Co., J. H. Davis, proprietor, 274 East Thirty-first street, Chicago, on complaint of selling process butter colored with methyl orange.

Assistant Commissioner—R. M. Patterson.

Witnesses—Frank Hoey and J. C. Eagleton.

Chemist—Lucy Doggett.

Sept. 11, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, case settled on payment of costs by defendant. Fine remitted.

CASE No. 600.

Before John Richardson, J. P., Chicago.

Case against Michigan Butter Co., J. H. Davis, proprietor, 274 E. Thirty-first street, Chicago, on complaint of selling extract of tonka for vanill extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—Frank Hoey and J. C. Eagleton.

Chemist—Lucy Doggett.

Sept. 15, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, case settled on payment of costs by defendant; fine remitted.

CASE No. 601.

Before John Richardson, J. P., Chicago.

Case against Rothschild & Co., State and Van Buren streets, Chicago, on complaint of selling extract of tonka, colored, as pure vanilla.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 1, 1904, on recommendation of prosecuting attorney, case dismissed on payment of costs by defendant.

CASE No. 602.

Before John Richardson, J. P., Chicago.

Case against Rothschild & Company, State and Van Buren streets, Chicago, on complaint of selling extract of lemon below standard, colored with aniline, as triple extract of lemon.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 2, 1904, case dismissed.

CASE No. 603.

Before John Richardson, J. P., Chicago.

Case against the Boston Store, State and Madison streets, Chicago, on complaint of selling extract of lemon low in oil.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and F. Hoey.

Chemist—Lucy Doggett.

Aug. 2, 1904, defendant fined \$25.00 and costs. Case settled by remitting \$21.00 of fine and defendant paying \$4.00 and costs.

CASE No. 604.

Before John Richardson, J. P., Chicago.

Case against Michigan Butter Company, H. J. Davis, proprietor, 274 E. Thirty-first street, Chicago, on complaint of selling process butter colored methyl orange as creamery butter.

Assistant Commissioner—R. M. Patterson.

Witnesses—J. C. Eagleton and F. Hoey.

Chemist—Lucy Doggett.

Sept. 15, 1904, case settled on payment of costs by defendant.

CASE No. 605.

Before John Richardson, J. P., Chicago.

Case against the Boston Store, State and Madison streets, Chicago, on complaint of selling Anchovies without name of any kind on package in violation of label law.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 11, 1904, case dismissed.

CASE No. 606.

Before John Richardson, J. P., Chicago.

Case against Oppenheimer, 4700 Ashland avenue, Chicago, on complaint of selling extract of vanilla and coumarin for double extract of vanilla.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

August 8, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled on payment of costs by defendant. Fine remitted.

CASE No. 607.

Before John Richardson, J. P., Chicago.

Case against Oppenheimer, 4700 Ashland avenue, Chicago, on complaint of selling adulterated mustard.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

On payment of costs by defendant case dismissed.

CASE No. 608.

Before John Richardson, J. P., Chicago.

Case against Moeller Bros., 928 Milwaukee avenue, Chicago, on complaint of selling artificial extract of lemon as pure lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 1, 1904, defendant fined \$25.00 and costs. Fine remitted on payment of costs by defendant and case dismissed.

CASE No. 609.

Before John Richardson, J. P., Chicago.

Case against Moeller Bros., 928 Milwaukee avenue, Chicago, on complaint of selling glucose mixture as fruit jam.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 1, 1904, defendant is fined \$25.00 and costs. On recommendation of prosecuting attorney case settled on payment of costs by defendant. Fine remitted.

CASE No. 610.

Before John Richardson, J. P., Chicago.

Case against Moeller Bros., 928 Milwaukee avenue, Chicago, on complaint of selling glucose jam adulterated as plum jam.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 1, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney fine remitted on payment of costs by defendant and case dismissed.

CASE No. 611.

Before John Richardson, J. P., Chicago.

Case against Moeller Bros., 928 Milwaukee avenue, Chicago, on complaint of selling glucose mixture as preserves.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 1, 1904, case dismissed on payment of costs by defendant.

CASE No. 612.

Before John Richardson, J. P., Chicago.

Case against Moeller Bros., 928 Milwaukee avenue, Chicago, on complaint of selling glucose jelly adulterated as apple lemon jelly.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 1, 1904, case settled on payment of \$1.00 and costs by defendant.

CASE No. 613.

Before John Richardson, J. P., Chicago.

Case against W. A. Wieboldt & Co., 937 Milwaukee avenue, Chicago, on complaint of selling artificial extract of vanillin and coumarin, colored, as pure extract of vanilla.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 1, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, case settled on payment of \$5.00 and costs, \$20.00 of fine being remitted.

CASE No. 614.

Before John Richardson, J. P., Chicago.

Case against Milwaukee Avenue Co-Operative Store, Milwaukee avenue and Carpenter street, Chicago, on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 1, 1904, case dismissed.

CASE No. 615.

Before John Richardson, J. P., Chicago.

Case against Milwaukee Avenue Co-Operative Store, Milwaukee avenue and Carpenter street, Chicago, on complaint of selling honey not labeled according to law.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 1, 1904, on recommendation of prosecuting attorney, case dismissed.

CASE No. 615a.

Before John Richardson, J. P., Chicago.

Case against Milwaukee Avenue Co-Operative Store, Milwaukee avenue and Carpenter street, Chicago, on complaint of selling artificial lemon extract as triple concentrated extract of lemon.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 1, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled by defendant paying costs. Fine remitted.

CASE No. 616.

Before John Richardson, J. P., Chicago.

Case against Milwaukee Avenue Co-Operative Store, Milwaukee avenue and Carpenter streets, Chicago, on complaint of selling illegal cherry preserves.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed on payment of costs.

CASE No. 617.

Before John Richardson, J. P., Chicago.

Case against George Nauss, 96 E. 18th street, Chicago, on complaint of selling adulterated raspberry preserves.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 12, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled on payment of costs by defendant. Fine remitted.

CASE No. 618.

Before John Richardson, J. P., Chicago.

Case against J. M. Carroll & Co., 469 Milwaukee avenue, Chicago, on complaint of selling adulterated pepper.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Baton.

August 11, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, case settled on payment of costs by defendant. Fine remitted.

CASE No. 619.

Before John Richardson, J. P., Chicago.

Case against Milwaukee Avenue Co-Operative Store, Milwaukee avenue and Carpenter streets, Chicago, on complaint of selling illegal jam and violation of label law.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed on payment of costs by defendant.

CASE No. 620.

Before John Richardson, J. P., Chicago.

Case against J. G. Myers, No. 6, N. Fifth avenue, Maywood, Ill., on complaint of selling extract of tonka and vanilla as extract of vanilla.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 11, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, case settled on payment of costs by defendant, fine being remitted.

CASE No. 621.

Before John Richardson, J. P., Chicago.

Case against J. G. Myers, No. 6, N. Fifth avenue, Maywood, Ill., on complaint of selling artificial lemon extract as extract of lemon.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 11, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, case settled on payment of costs by defendant and fine remitted.

CASE No. 622.

Before John Richardson, J. P., Chicago.

Case against Frank Gustavison, Maywood, Ill., on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 11, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, case settled on payment of costs by defendant, fine being remitted.

CASE No. 623.

Before John Richardson, J. P., Chicago.

Case against Geo. McMahon, 15 N. Fifth avenue, Maywood, Ill., on complaint of selling extract of tonka and vanilla as extract of vanilla.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 11, 1904, defendant fined \$25.00 and costs. Case settled on recommendation of prosecuting attorney by defendant paying costs. Fine remitted.

CASE No. 624.

Before John Richardson, J. P., Chicago.

Case against Peter Lundstrom, 323 Lake street, Maywood, Ill., on complaint of selling illegal vinegar.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 9, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, case settled by defendant paying costs, fine being remitted.

CASE No. 625.

Before John Richardson, J. P., Chicago.

Case against Geo. McMahon, 15 N. Fifth avenue, Maywood, Ill., on complaint of selling illegal vinegar.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case settled on payment of costs by defendant.

CASE No. 626.

Before John Richardson, J. P., Chicago.

Case against Langguth & Rosenwinkle, 522 Lake street, Maywood, Ill., on complaint of selling distilled vinegar as cider vinegar.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 10, 1904, defendant fined \$25.00 and costs. Case settled on payment of costs by defendant on recommendation of prosecuting attorney, fine being remitted.

CASE No. 627.

Before John Richardson, J. P., Chicago.

Case against J. H. Haake, 1228 E. Ravenwood Park, Chicago, on complaint of selling extract of tonka and vanilla as vanilla extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 11, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, case settled on payment of costs by defendant. Fine remitted.

CASE No. 628.

Before John Richardson, J. P., Chicago.

Case against J. H. Haake, 1228 East Ravenswood Park, Chicago, on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

August 11, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled on payment of costs by defendant, fine being remitted.

CASE No. 629.

Before John Richardson, J. P., Chicago.

Case against J. H. Haake, 1228 East Ravenswood Park, Chicago, on complaint of selling illegal lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

August 11, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled by defendant paying costs, fine being remitted.

CASE No. 630.

Before John Richardson, J. P., Chicago.

Case against L. H. Kruse, 3482 North Clark street. on complaint of selling sugar vinegar as cider vinegar.

Assistant Commission—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

Case dismissed.

CASE No. 631.

Before John Richardson, J. P., Chicago.

Case against L. H. Kruse, 3482 North Clark street, Ravenswood, Ill., on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 11, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled on payment of costs by defendant. Fine remitted.

CASE No. 632.

Before John Richardson, J. P., Chicago.

Case against L. H. Kruse, 3482 North Clark street, Ravenswood, Ill., on complaint of selling extract of tonka and vanilla as extract of vanilla.

Assistant Commission R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 11, 1904, defendant fined \$25.00 and costs. Case settled on payment of costs by defendant, fine being remitted, on recommendation of prosecuting attorney.

CASE No. 633.

Before John Richardson, J. P., Chicago.

Case against Mrs. E. Nelson, 3450 North Clark street, Ravenswood, Ill., on complaint of selling extract of tonka and vanilla, colored, as 'extract of vanilla.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed.

CASE No. 634.

Before John Richardson, J. P., Chicago.

Case against F. Wiegman, 806 Foster avenue, Ravenswood, Ill., on complaint of selling lemon extract below standard, colored.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

Defendant fined \$25.00 and costs. Fine remitted on payment of costs by defendant and case dismissed.

CASE No. 635.

Before John Richardson, J. P., Chicago.

Case against R. W. Sutcliffe, 3609 North Clark street, Ravenswood, Ill., on complaint of selling extract of tonka and vanilla as vanilla extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Defendant fined \$25.00 and costs. Fine remitted on payment of costs by defendant and case settled.

CASE No. 636.

Before John Richardson, J. P., Chicago.

Case against Cassel & Hollen, Harvey, Ill., on complaint of selling colored distilled vinegar as cider vinegar.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 1, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled on payment of costs by defendant and fine remitted.

CASE No. 637.

Before John Richardson, J. P., Chicago.

Case against Cassel & Hollen, Harvey, Ill., on complaint of selling artificial lemon extract, colored, as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 1, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, case settled on payment of costs by defendant, fine being remitted.

CASE No. 638.

Before John Richardson, J. P., Chicago.

Case against Niksch & Brickner, Harvey, Ill., on complaint of selling artificial extract of lemon as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 18, 1904, case dismissed.

CASE No. 639.

Before John Richardson, J. P., Chicago.

Case against E. E. Craver, Harvey, Ill., on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 1, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled on payment of costs by defendant. Fine remitted.

CASE No. 640.

Before John Richardson, J. P., Chicago.

Case against E. E. Craver, Harvey, Ill., on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Aug. 1, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled on payment of costs by defendant, fine being remitted.

CASE No. 641.

Before John Richardson, J. P., Chicago.

Case against H. B. Veerhusen, Harvey, Ill., on complaint of selling extract of tonka and vanilla as extract of vanilla.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Aug. 1, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled on payment of costs by defendant and fine remitted.

CASE No. 642.

Before John Richardson, J. P., Chicago.

Case against Homer Sidle, Harvey, Ill., on complaint of selling colored distilled vinegar as cider vinegar.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Aug. 1, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled on payment of costs by defendant and fine remitted.

CASE No. 643.

Before John Richardson, J. P., Chicago.

Case against Homer Sidle, Harvey, Ill., on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Aug. 1, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled on payment of costs by defendant and fine remitted.

CASE No. 644.

Before John Richardson, J. P., Chicago.

Case against I. W. Watkins, Harvey, Ill., on complaint of selling colored distilled vinegar as cider vinegar.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Aug. 1, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled on payment of costs by defendant. Fine remitted.

CASE No. 645.

Before John Richardson, J. P., Chicago.

Case against I. W. Watkins, Harvey, Ill., on complaint of selling lemon extract below standard.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Aug. 1, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled on payment of costs by defendant, fine being remitted.

CASE No. 646.

Before John Richardson, J. P., Chicago.

Case against E. N. Fluelling, Harvey, Ill., on complaint of selling illegal cider vinegar.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Aug. 1, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled on payment of costs by defendant, fine being remitted.

CASE No. 647.

Before John Richardson, J. P., Chicago.

Case against E. N. Fluwelling, Harvey, Ill., on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Aug. 1, 1904, defendant fined \$25.00 and costs. Case settled by defendant paying costs and fine being remitted.

CASE No. 648.

Before John Richardson, J. P., Chicago.

Case against C. R. Cave, South Chicago, Ill., on complaint of selling adulterated ground allspice.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed.

CASE No. 649.

Before John Richardson, J. P., Chicago.

Case against C. R. Cave, South Chicago, Ill., on complaint of selling artificial lemon extract as pure concentrated extract of lemon.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed.

CASE No. 650.

Before John Richardson, J. P., Chicago.

Case against C. R. Cave, South Chicago, Ill., on complaint of selling adulterated pepper.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

Case dismissed.

CASE No. 651.

Before John Richardson, J. P., Chicago.

Case against C. R. Cave, South Chicago, Ill., on complaint of selling artificial lemon extract as compound extract of lemon.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Aug. 11, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, case settled on payment of costs by defendant. Fine remitted.

CASE No. 652.

Before John Richardson, J. P., Chicago.

Case against C. R. Cave, South Chicago, Ill., on complaint of selling extract of tonka and vanilla as extract of vanilla.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

Defendant fined \$25.00 and costs. On recommendation of prosecuting attorney fine remitted on payment of costs by defendant and case settled.

CASE No. 653.

Before John Richardson, J. P., Chicago.

Case against C. R. Cave, South Chicago, Ill., on complaint of selling illegal blackberry preserves and violation of the label law.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed.

CASE No. 654.

Before John Richardson, J. P., Chicago.

Case against C. R. Cave, South Chicago, Ill., on complaint of selling adulterated jelly and violation of the label law.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed.

CASE No. 655.

Before John Richardson, J. P., Chicago.

Case against Bender Bros., South Chicago, Ill., on complaint of selling artificial lemon extract as pure lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed.

CASE No. 656.

Before John Richardson, J. P., Chicago.

Case against Bender Bros., South Chicago, Ill., on complaint of selling illegal grape jelly.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

Defendant fined \$25.00 and costs. On recommendation of prosecuting attorney fine remitted on payment of costs by defendant, and case dismissed.

CASE No. 657.

Before John Richardson, J. P., Chicago.

Case against S. Lederer & Co., South Chicago, Ill., on complaint of selling adulterated pepper.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

Case dismissed on payment of costs by defendant.

CASE No. 658.

Before John Richardson, J. P., Chicago.

Case against Bender Bros., South Chicago, Ill., on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed on payment of costs by defendant.

CASE No. 659.

Before John Richardson, J. P., Chicago.

Case against Bender Bros.; South Chicago, Ill., on complaint of selling adulterated pepper.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

Case dismissed on payment of costs by defendant.

CASE No. 660.

Before John Richardson, J. P., Chicago.

Case against John Whitson, LaGrange, Ill., on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 2, 1904, defendant fined \$25.00 and costs. Fine remitted, defendant to pay costs, on recommendation of prosecuting attorney.

CASE No. 661.

Before John Richardson, J. P., Chicago.

Case against John Whitson, LaGrange; Ill., on complaint of selling adulterated cloves.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 2, 1904, defendant fined \$25.00 and costs. Fine remitted, defendant paying costs, on recommendation of prosecuting attorney.

CASE No. 662.

Before John Richardson, J. P., Chicago.

Case against William Fehrman, LaGrange, Ill., on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

August 2, 1904, case dismissed.

CASE No. 663.

Before John Richardson, J. P., Chicago.

Case against William Fehrman, LaGrange, Ill., on complaint of selling artificial extract of lemon as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 12, 1904, defendant fined \$25.00 and costs. Fine remitted, defendant paying costs, on recommendation of prosecuting attorney.

CASE No. 664.

Before John Richardson, J. P., Chicago.

Case against Wm. Fehrman, La Grange, Ill., on complaint of selling extract of tonka and vanilla, colored, as extract of vanilla.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 12, 1904, defendant fined \$25.00 and costs. Fine remitted, defendant paying costs, on recommendation of prosecuting attorney.

CASE No. 665.

Before John Richardson, J. P., Chicago.

Case against C. H. Spink, La Grange, Ill., on complaint of selling illegal white vinegar.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed on payment of costs by defendant.

CASE No. 666.

Before John Richardson, J. P., Chicago.

Case against Mandell Bros., La Grange, Ill., on complaint of selling adulterated ground cloves.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 11, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney fine remitted, defendant paying costs.

CASE No. 667.

Before John Richardson, J. P., Chicago.

Case against Henry Lueker, 96 N. Desplaines street, Harlem, Ill., on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 11, 1904, Defendant fined \$25.00 and costs. On recommendation of prosecuting attorney fine remitted and case settled by defendant paying cost..

CASE No. 668.

Before John Richardson, J. P., Chicago.

Case against Henry Lueker, 96 Desplaines street, Harlem, Ill., on complaint of selling extract of tonka and vanilla as extract of vanilla.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

August 11, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney. fine remitted, defendant to pay costs.

CASE No. 669.

Before John Richardson, J. P., Chicago.

Case against Henry Lueker, 96 N. Desplaines street, Harlem, Ill., on complaint of selling lemon extract low in oil.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled by remitting fine, defendant to pay costs.

CASE No. 670.

Before John Richardson, J. P., Chicago.

Case against John P. Puscheck, Grossdale, Ill., on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy doggett.

Case dismissed.

CASE No. 671.

Before John Richardson, J. P., Chicago.

Case against Herman H. Hann, Harlem, Ill., on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, case settled by defendant paying costs. Fine remitted.

CASE No. 672.

Before John Richardson, J. P., Chicago.

Case against Herman H. Hann, Harlem, Ill., on complaint of selling extract of tonka and vanilla as extract of vanilla.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Defendant fined \$25.00 and costs. On recommendation of prosecuting attorney fine remitted, defendant to pay costs.

CASE No. 673.

Before John Richardson, J. P., Chicago.

Case against Herman H. Hann, Harlem, Ill., on complaint of selling illegal extract of lemon.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed.

CASE No. 674.

Before John Richardson, J. P., Chicago.

Case against L. H. Golteman, Harlem, Ill., on complaint of selling illegal lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Defendant fined \$25.00 and costs. On recommendation of prosecuting attorney case settled on payment of costs by defendant, fine being remitted.

CASE No. 675.

Before John Richardson, J. P., Chicago.

Case against C. M. W. Brown, DesPlaines, Ill., on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed.

CASE No. 676.

Before John Richardson, J. P., Chicago.

Case against C. M. W. Brown, DesPlaines, Ill., on complaint of selling adulterated pepper.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Case dismissed.

CASE No. 677.

Before John Richardson, J. P., Chicago.

Case against August Nieuhaus, DesPlaines, Ill., on complaint of selling adulterated pepper.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Aug. 11, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, fine remitted, defendant paying costs.

CASE No. 678.

Before John Richardson, J. P., Chicago.

Case against J. C. Behrens & Sons, DesPlaines, Ill., on complaint of selling adulterated pepper.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Aug. 11, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, case settled on payment of costs; fine remitted.

CASE No. 679.

Before John Richardson, J. P., Chicago.

Case against J. C. Behrens, DesPlaines, Ill., on complaint of selling adulterated cinnamon.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Aug. 11, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, fine remitted, defendant paying costs.

CASE No. 680.

Before John Richardson, J. P., Chicago.

Case against S. C. Spiegler, DesPlaines, Ill., on complaint of selling adulterated white pepper.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Aug. 11, 1904, defendant fined \$25.00 and costs. On payment of costs by defendant, fine remitted and case dismissed, on recommendation of prosecuting attorney.

CASE No. 681.

Before John Richardson, J. P., Chicago.

Case against O. J. Anderson, N. Clark street, Rogers Park, Ill., on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

Aug. 12, 1904, defendant fined \$25.00 and costs. On recommendation of prosecuting attorney, fine remitted, defendant paying costs.

CASE No. 682.

Before John Richardson, J. P., Chicago.

Case against C. Hanson, 364 North Clark street, Rogers Park, Ill., on complaint of selling artificial lemon extract as lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

Dismissed.

CASE No. 683.

Before John Richardson, J. P., Chicago.

Case against W. Hinrichs, 4373 North Clark street, Rogers Park, Ill. on complaint of selling lemon extract below standard.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

Aug. 12, 1904, defendant fined \$25.00 and costs. Fine remitted on recommendation of prosecuting attorney; defendant to pay costs.

CASE No. 684.

Before John Richardson, J. P., Chicago.

Case against L. H. Goltzman, Harlem, Ill., on complaint of selling illegal lemon extract.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

Dismissed.

CASE No. 685.

Before John Richardson, J. P., Chicago.

Case against W. V. Moore, Riverside, Ill., on complaint of selling illegal vinegar.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—Lucy Doggett.

Aug. 12, 1904, defendant fined \$10.00 and costs. On recommendation of prosecuting attorney, case settled on payment of costs, fine being remitted.

CASE No. 686.

Before H. D. Jackson, J. P., Lake Forest, Ill.

Case against Steve Suttan, Lake Forest, Ill., on complaint of selling illegal cream.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

Case settled by defendant paying fine of \$10.00 and costs of court.

CASE No. 687.

Before H. D. Jackson, J. P., Lake Forest, Ill.

Case against McVey & Shields, Lake Forest, Ill., on complaint of selling illegal cream.

Assistant Commissioner—R. M. Patterson.

Witnesses—F. L. Hubbard and Frank Hoey.

Chemist—E. N. Eaton.

Settled on payment of a fine of \$10.00 and costs of court by defendant.

*Statement of amount paid for Salaries and Expenses State Food
Commissioners' Office from Oct. 1, 1903, to Sept. 30, 1904.*

A. H. Jones, Commissioner—				
Salary for month of October, 1903,	\$208.33;	expenses, \$249.36		\$457 69
.do..... November, 1903,	208.33;	.do.....	121.40	329 73
.do..... December, 1903,	208.33;	.do.....	146.85	355 18
.do..... January, 1904,	208.33;	.do.....	136.45	344 78
.do..... February, 1904,	208.33;	.do.....	143.09	351 42
.do..... March, 1904,	208.34;	.do.....	341.54	549 88
.do..... April, 1904,	208.33;	.do.....	132.44	340 77
.do..... May, 1904,	208.33;	.do.....	173.10	381 43
.do..... June, 1904,	208.34;	.do.....	198.00	406 34
.do..... July, 1904,	208.33;	.do.....	179.75	388 08
.do..... August, 1904,	208.33;	.do.....	186.19	394 52
.do..... September, 1904,	208.34;	.do.....	177.63	385 97
				\$4,685 79
R. M. Patterson, Assistant Commissioner—				
Salary for month of October, 1903,	\$150.00;	expenses, \$314.41		\$464 41
.do..... November, 1903,	150.00;	.do.....	347.68	497 68
.do..... December, 1903,	150.00;	.do.....	249.54	399 54
.do..... January, 1904,	150.00;	.do.....	192.07	342 07
.do..... February, 1904,	150.00;	.do.....	122.94	272 94
.do..... March, 1904,	150.00;	{	{	150 00
.do..... April, 1904,	150.00;			857 58
.do..... May, 1904,	150.00;			150 00
.do..... June, 1904,	150.00;	{	{	647 31
.do..... July, 1904,	150.00;			349 31
.do..... August, 1904,	150.00;			348 36
.do..... September, 1904,	150.00;	.do.....	198.36	
				4,479 20
E. N. Eaton, Analyst—				
Salary for month of October, 1903,		expenses,		
.do..... November, 1903,	\$150.00;	.do.....	\$118.88	\$268 88
.do..... December, 1903,	150.00;	.do.....	13.62	163 62
.do..... January, 1904,	150.00;	.do.....	32.46	182 46
.do..... February, 1904,	150.00;	.do.....	47.36	197 36
.do..... March, 1904,	150.00;	.do.....	20.52	170 52
.do..... April, 1904,	150.00;	.do.....	20.66	170 66
.do..... May, 1904,	150.00;	.do.....	63.27	213 27
.do..... June, 1904,	150.00;	.do.....	42.45	192 45
.do..... July, 1904,	150.00;	.do.....	107.05	257 05
.do..... August, 1904,	150.00;	.do.....	48.01	198 01
.do..... September, 1904,	150.00;	.do.....	55.64	205 64
				2,219 92
Lucy F. Doggett, Assistant Analyst—				
Salary from Oct. 1, 1903, to Sept. 30, 1904.....			\$1,000 00	
Expenses from Oct. 1, 1903, to Sept. 30, 1904.....			83 45	
				1,083 45
Thomas E. Launen, Stenographer—				
Salary from Oct. 1, 1903, to Jan. 31, 1904.....				240 00
Laura C. Collins, Stenographer—				
Salary from Feb. 1, 1904, to Sept. 30, 1904.....				490 00
Eva B. Snider, Stenographer—				
Salary from Oct. 1, 1903, to Sept. 30, 1904.....				360 00
G. A. Jones, Clerk—				
Salary from Oct. 1, 1903, to Sept. 30, 1904.....				480 00

*Salaries and Expenses State Food Commissioners' Office—
Continued.*

PER DIEM AND EXPENSES OF INSPECTORS.					
Frank Hoey—					
Per diem for	October, 1903,	\$93.00;	expenses, \$70.60		\$163 60
do	November, 1903,	90.00;	do	59.00	149 00
do	December, 1903,	93.00;	do	49.40	142 40
do	January, 1904,	93.00;	do	35.70	128 70
do	February, 1904,	87.00;	do	47.20	134 20
do	March, 1904,	93.00;	do	62.10	155 10
do	April, 1904,	90.00;	do	57.95	147 95
do	May, 1904,	93.00;	do	69.40	162 40
do	June, 1904,	90.00;	do	60.35	150 35
do	July, 1904,	93.00;	do	64.80	157 80
do	August, 1904,	93.90;	do	85.10	178 10
do	September, 1904,	90.00;	do	73.40	163 40
					\$1,833 00
F. L. Hubbard—					
Per diem for	October, 1903,	\$93.00;	expenses, \$72.40		\$165 40
do	November, 1903,	90.00;	do	55.40	145 40
do	December, 1903,	93.00;	do	44.40	137 40
do	January, 1904,	93.00;	do	36.05	129 05
do	February, 1904,	87.00;	do	56.25	143 25
do	March, 1904,	93.00;	do	61.10	154 10
do	April, 1904,	90.00;	do	62.35	152 35
do	May, 1904,	93.00;	do	71.60	164 60
do	June, 1904,	90.00;	do	66.20	156 20
do	July, 1904,	93.00;	do	66.30	159 30
do	August, 1904,	93.00;	do	66.30	159 30
do	September, 1904,	72.00;	do	83.45	155 45
					1,821 80
J. C. Ware—					
Per diem for	October, 1903,	\$93.00;	expenses, \$56.07		\$149 07
do	November, 1903,	90.00;	do	54.10	144 10
do	December, 1903,	93.00;	do	30.06	123 06
do	January, 1904,	93.00;	do	16.33	109 33
do	February, 1904,	87.00;	do	53.63	140 63
do	March, 1904,	93.00;	do	60.23	153 23
do	April, 1904,	90.00;	do	13.88	103 88
do	May, 1904,	93.00;	do	55.44	148 44
do	June, 1904,	90.00;	do	61.49	151 49
do	July, 1904,	93.00;	do	31.19	124 19
do	August 1904,	45.09;	do	60.79	105 79
					1,453 21
George T. Ashley—					
Per diem for	October, 1903,	\$93.00;	expenses, 42.47		\$135 47
do	November, 1903,	90.00;	do	53.18	143 18
do	December, 1903,	93.00;	do	47.47	140 47
do	January, 1904,	93.00;	do	50.80	143 80
do	February, 1904,	87.00;	do	35.77	122 77
do	March, 1904,	93.00;	do	49.97	142 97
do	April, 1904,	90.00;	do	71.43	161 43
do	May, 1904,	93.00;	do	77.79	170 79
do	June, 1904,	90.00;	do	68.79	158 79
do	July, 1904,	93.00;	do	44.38	137 38
do	August, 1904,	93.00;	do	75.66	168 66
do	September, 1904,	90.00;	do	62.39	152 39
					1,778 10
J. C. Eagleton—					
Per diem for	October, 1903,	\$93.00;	expenses, \$67.91		\$160 91
do	November, 1903,	90.00;	do	56.82	146 82
do	December, 1903,	93.60;	do	35.57	128 57
do	January, 1904,	93.00;	do	51.88	144 88
do	February, 1904,	87.00;	do	16.94	103 94
do	March, 1904,	93.00;	do	30.61	123 61
do	April, 1904,	90.00;	do	38.96	128 96
do	May, 1904,	93.00;	do	34.65	127 65
do	June, 1904,	90.00;	do	17.75	107 75
do	July, 1904,	93.00;	do	38.10	131 10
do	August, 1904,	93.00;	do	44.65	137 65
do	September, 1904,	90.00;	do	20.05	110 05
					1,551 89

*Salaries and Expenses State Food Commissioners' Office—
Concluded.*

C. E. Tragardh—			
Per diem for October, 1903, \$ 93.00; expenses, \$ 75.25	\$168 25		
..do..... Nov., Dec., 1903, 183.00; ..do..... 145.39	328 39		
..do..... January, 1904, 93.00; ..do..... 53.32	146 32		
..do..... February, 1904, 87.00; ..do..... 64.73	151 73		
..do..... Mar., April, 1904, 183.00; ..do..... 89.62	272 62		
..do..... May, June, 1904, 183.00; ..do..... 90.75	273 75		
..do..... July, 1904, 93.00; ..do..... 56.19	149 19		
..do..... August, 1904, 93.00; ..do..... 79.25	172 25		
..do..... September, 1904, 90 00; ..do..... 99.92	189 92		
			\$1,852 42
W. C. Campbell—			
Per diem for August, 1904, \$51.00; expenses, \$5.10	\$56 10		
..do..... September, 1904, 90.00; ..do..... 6.70	96 70		
			152 80
A. H. Jones, Commissioner—			
Amount paid office rent.....	\$ 400 00		
Amount paid for postage	1,497 00		
Amount paid laboratory expenses.....	179 12		
			2,076 12
G. H. Holt, Agent—			
Rent for Chicago office.....			1,731 52
Total paid out			\$28,279 22
RECAPITULATION.			
Amount paid salary of commissioners.....	\$4,299 99		
Amount paid expenses of commissioners.....	4,865 00		
			\$ 9,164 99
Amount paid per diem of inspectors.....	\$6,573 00		
Amount paid expenses of inspectors.....	3,870 22		
			10,443 22
Amount paid salary of analysts.....			2,650 00
Amount paid salary of stenographers.....			1,080 00
Amount paid salary of clerk.....			480 00
Amount paid for rent.....			2,131 52
Amount paid for laboratory expenses.....			832 49
Amount paid for postage.....			1,497 00
Total.....			\$28,279 22

APPENDIX

PROPOSED REVISION OF STATE FOOD LAW.

A bill for an act to revise the law in relation to the manufacture and sale of articles intended for food and drink and enforce the provisions thereof.

SECTION 1. *Be it enacted by the People of the State of Illinois, represented in the General Assembly:* That the office of State Food Commissioner is hereby continued. He shall be appointed by the Governor, by and with advice and consent of the Senate. His term of office shall be four years and until his successor is appointed and qualified. His salary shall be twenty-five hundred dollars per annum and his necessary and actual expenses in the discharge of his official duties.

§ 2. STATE ANALYST.] Such commissioner may, with the advice and consent of the Governor, appoint two assistant commissioners, each of acknowledged standing, ability and integrity, one of whom shall be an expert in the matter of dairy products, and the other of whom shall be a practical and analytical chemist, who shall be known as the State Analyst. The salaries of such assistants shall not exceed eighteen hundred dollars (\$1,800) each per annum and their necessary and actual expenses incurred in the discharge of their official duties. In case of the absence or inability of the State Analyst to perform all the duties of his office, the commissioner may appoint some competent person to assist in the same temporarily.

§ 3. APPOINTMENT OF INSPECTORS.] The food commissioner shall have authority to appoint necessary inspectors, not exceeding ten in number, to assist in the work of the food commissioner, at such times and for such periods of time as may be required in the enforcement of the dairy and food laws of the State. Such inspectors shall have the same right of access to places to be inspected as the commissioner. The compensation of such inspectors shall be three dollars (\$3.00) per day for each day of actual service and their necessary and actual expenses when so employed.

§ 4. DUTY OF COMMISSIONER.] It shall be the duty of the commissioner to enforce all laws that now exist or that may hereafter be enacted in this State regarding the production, manufacture or sale of dairy products, or the adulteration of any article of food, and personally or by his assistants to inspect any article of food made or offered for sale within the State, which he may, through himself or his assistants, suspect or have reason to believe to be impure, unhealthful, adulterated or counterfeit, and to prosecute or cause to be prosecuted any person or persons, firm or firms, corporation or corporations engaged in the manufacture or sale of any adulterated or counterfeit article or articles of food contrary to the laws of this State.

§ 5. ANALYSIS OF SUSPECTED ARTICLES.] It shall be the duty of the food commissioner to carefully inquire into the quality of the dairy and food products and the several articles which are foods or the necessary constituents of food, which are manufactured for sale or sold or exposed or offered for sale in this State, and he may in a lawful manner procure samples of the same, and direct the State Analyst to make due and careful examination of the same and report to the commissioner the result of the analysis of all or any such food or dairy products as are adulterated, impure or unwholesome, in contravention to the laws of this State, and it shall be the duty of the com-

missioner to make complaint against the manufacturer or vendor thereof in the proper county, and furnish the prosecuting attorney with the evidence thereon and thereof to obtain a conviction for the offense charged. The Food Commissioner or his assistants, or any person by him duly appointed for that purpose, shall have power in the performance of their duties to enter any dairy, creamery, cheese factory, store, salesroom, warehouse (except bonded warehouse for the storage of distilled spirits), where goods are stored or exposed for sale, or place where they have reason to believe food is stored or offered for sale, and open any cask, tub, jar, bottle or package containing or supposed to contain any article of food, and examine or cause to be examined the contents thereof, and take therefrom samples for analysis. The person making such inspection shall take such sample of such article or product in the presence of at least one witness, and he shall, in the presence of such witness, mark or seal such sample, and shall tender at the time of taking to the manufacturer or vendor of such product, or to the person having the custody of same, the value thereof, but if the person from whom such sample is taken shall request him to do so, he shall at the same time, and in the presence of the person from whom such property is taken, securely seal up two samples of the article seized or taken, the one of which shall be for examination or analysis under the direction of the commissioner, and the other of which shall be delivered to the person from whom the article was taken. Any person who shall obstruct the commissioner or any of his assistants by refusing to allow him entrance to any place which he desires to enter in the discharge of his official duty, or refuse to deliver to him a sample of any article of food made, sold, offered or exposed for sale by such person, when the same is requested, and when the value thereof is tendered, shall be guilty of a misdemeanor, punishable by a fine not exceeding fifty (50) dollars for the first offense, and not exceeding five hundred (500) dollars or less than fifty (50) dollars for each subsequent offense.

§ 6. STATE'S ATTORNEYS TO ASSIST.] It shall be the duty of the State's Attorney in any county of this State, when called upon by the commissioner or any of his assistants, to render any legal assistance in his power to execute the law and to prosecute cases arising under provisions of this act.

§ 7. STATE BOARD OF HEALTH TO FURNISH SAMPLES.] The State Board of Health may submit to the commissioner or any of his assistants samples of food or drink for examination or analysis, and shall receive special reports showing the result of such examination or analysis.

§ 8. DUTY OF STATE ANALYST.] It shall be unlawful for the State Analyst, while he holds his office, to furnish to any individual, firm or corporation any certificate as to the purity or excellence of any article manufactured or sold by them to be used as food or in the preparation of food.

§ 9. SALARY OF COMMISSIONER—PAYMENT.] The salary of the commissioner shall be paid from the fund appropriated for the payment of the salaries of the State officers, and his assistants shall be paid out of the State treasury from the same fund, and in the same manner as the salaries of other employes of the State are paid, and their official expenses shall be paid at the end of each calendar month upon bills duly itemized and approved by the Governor, and the amount necessary to pay such salaries and expenses is hereby appropriated.

§ 10. LABORATORY.] The commissioner may, under the direction of the Governor, fit up a laboratory with sufficient apparatus for making the analysis contemplated in this act, and for such purpose the sum of fifteen hundred dollars (\$1,500), or so much thereof as may be necessary, is hereby appropriated; and for the purpose of providing materials and for necessary expenses connected with the making of such analysis, there is also hereby appropriated so much money as may be necessary, not exceeding six hundred dollars (\$600) annually. The appropriation provided for in this section shall be drawn from the State treasury upon certified bills approved by the Governor.

§ 11. ANNUAL REPORT OF COMMISSIONER.] The commissioner shall make an annual report to the Governor on or before the first day of January in each year, which shall be printed and published. Such report shall cover

the doings of his office for the preceding year, and shall show, among other things, the number of factories, creameries and other places inspected, and by whom; the number of specimens of food articles analyzed and the State Analyst's report upon each one when the analysis indicates the same to be contrary to law; the number of complaints entered against persons for violation of the laws relative to the adulteration of food; the number of convictions had and the amount of fines imposed therefor, together with such recommendations relative to the statutes in force as his experience may justify. The commissioner may also prepare, print and distribute to the newspapers of the State, and to such persons as may be interested, or may apply therefor, a monthly bulletin containing the results of inspections, the results of analysis made by the State Analyst of articles of food offered for sale contrary to law, with proper explanation of the same, and such other information as may come to him in his official capacity relating to the adulteration of food and drink products and of dairy products, so far as he may deem the same of benefit and advantage to the public; also a brief summary of all work done during the month by the commissioner and his assistants in the enforcement of the laws of this State, but not more than ten thousand (10,000) copies of each of such monthly bulletins shall be printed: *Provided*, the necessary printing shall be done by the State printer, and all expenses for stationery and printing shall be audited, and paid from the same fund and in the same manner as other State printing and stationery.

FINES TO BE PAID INTO STATE TREASURY.] All fines, penalties and costs recovered for violations of this act and other acts now enacted or hereafter to be enacted prohibiting or regulating the adulteration of foods, shall be paid into the State treasury to the credit of the general fund of the State.

§ 12. NO PERSON SHALL MANUFACTURE, SELL OR HAVE FOR SALE ADULTERATED FOOD.] No person shall by himself or another, either as principal, clerk or servant, directly or indirectly manufacture for sale, have in his possession with intent to sell, offer for sale or sell any article of food which is adulterated within the meaning of this act or which is not properly labeled according to the provisions of this act.

§ 13. "FOOD" INCLUDES ALL ARTICLES USED FOR FOOD OR DRINK.] The term "food," as used herein, shall include all articles, whether simple, mixed or compound, used for food, candy, drink or condiment by man or domestic animals.

§ 14. DEFINITION OF ADULTERATIONS.] An article shall be deemed to be adulterated within the meaning of this act:

First—If any substance or substances has or have been mixed with it so as to depreciate, lower or injuriously affect its quality, strength or purity.

Second—If any inferior or cheaper substance or substances has or have been substituted wholly or in part for the article.

Third—If any valuable necessary constituent or ingredient has been wholly or in part abstracted from it.

Fourth—If it be an imitation of and sold under the name of another article.

Fifth—If it is mixed, colored, coated, polished or powdered, whereby damage or inferiority is concealed, or if by any means it is made to appear better or of greater value than it really is.

Sixth—If it contains any added substance or ingredient which is poisonous or injurious to health.

Seventh—If it consist wholly or in part of a decomposed, putrid, infected, tainted or rotten animal or vegetable substance or article, whether manufactured or not, or if it is the product of a diseased animal, or if of an animal that has died otherwise than by slaughter: *Provided*, that an article of food which does not contain any ingredient injurious to health and in the case of mixtures or compounds, which may be now, or from time to time hereafter, known as articles of food, under their own distinctive names, or which shall be labeled so as to plainly indicate that they are mixtures, combinations, compounds or blends, and not included in definition fourth of this section,

shall not be deemed to have been adulterated: *Provided, further,* That all manufactured articles of food offered for sale shall be distinctly labeled, marked or branded with the true name of such article, and the name of the manufacturer and place of manufacture, or the name and address of the packer or dealer who sells same.

§ 15. DEFINES APPLE OR CIDER VINEGAR.] No person shall manufacture for sale, offer or expose for sale, sell or deliver, or have in his possession with intent to sell or deliver, any vinegar not in compliance with the provisions of this act. No vinegar shall be sold as apple, orchard or cider vinegar which is not the product of pure apple juice, known as apple cider and apple or orchard or cidar vinegar upon test, and shall contain not less than one and three-fourths per cent, by weight, of cidar vinegar solids upon full evaporation at the temperature of boiling water.

§ 16. VINEGAR TO BE BRANDED.] All vinegar made by fermentation and oxidation without the intervention of distillation, shall be branded with the name of fruit or substance from which the same is made. All vinegar made wholly or in part from distilled liquor shall be branded distilled vinegar. All fermented vinegar not distilled shall contain not less than 1¼ per cent, by weight, upon full evaporation (at the temperature of boiling water), of solids contained in the fruit from which said vinegar is fermented, and said vinegar shall contain not less than 2½ tenths of 1 per cent ash or mineral matter, the same being the product of the material from which said vinegar is manufactured. All vinegar shall be made wholly from the fruit or grain from which it purports to be or is represented to be made, shall contain no foreign substance and shall contain not less than 4 per cent, by weight, of absolute acetic acid.

§ 17. VINEGAR SHALL NOT CONTAIN LEAD, COPPER OR SULPHURIC ACID.] No person shall by himself or another, either as principal, clerk or servant, either directly or indirectly within the State, manufacture for sale, offer for sale, or sell or have in his possession with intent to sell, any vinegar found upon test to contain any preparation of lead, copper, sulphuric acid or other mineral acid or other ingredients injurious to health. All packages containing vinegar shall be marked, stenciled or branded on the head of the cask, barrel or keg containing such vinegar, with the name and residence of the manufacturer who makes the same or the dealer who sells the same, together with the brand required by section 16 of this act.

§ 18. SALE OF IMPURE ICE FORBIDDEN.] No person shall, by himself or another, either as principal, clerk or servant, either directly or indirectly sell, offer for sale or deliver for food or drink purposes, ice, natural or manufactured, containing any decomposed, putrid, infected, tainted or rotten animal or vegetable substance or any ingredient which is poisonous or injurious to health: *Provided,* That in no case shall ice intended for drinking or food purposes be composed of water of lower standard of purity than that required for domestic purposes by the State Board of Health.

§ 19. MANUFACTURE AND SALE OF POISONOUS CANDY FORBIDDEN.] No person shall by himself or another, either as principal, clerk or servant, either directly or indirectly, manufacture for sale, offer for sale or sell any candies or confections adulterated by the admixture of terra alba, barytes, talc, bisulphates, paraffine, or any other mineral or earthy substance or substances, or any mineral or poisonous color or colors, flavor or flavors, extract or extracts, or other deleterious ingredients detrimental to health, and any person guilty of violating any of the provisions of this section shall, upon conviction thereof, be punished by a fine for the first offense in any sum not less than \$5 and not more than \$200 and for the second and each succeeding offense not less than \$25 nor more than \$200, or imprisonment in the county jail not exceeding one year, or both such fine and imprisonment, in the discretion of the court.

§ 20. CANNED GOODS TO BE FREE FROM ARTICLES DELETERIOUS TO HEALTH.] No packer or dealer in preserved or canned fruits or vegetables or other articles of food shall, by himself or another, either as principal, clerk or servant, directly or indirectly, sell, or offer for sale, such canned or preserved fruits or vegetables or other articles of food unless they shall be

entirely free from substances or ingredients deleterious to health, and unless such articles bear a mark, stamp, brand or label bearing the name and address of the person, firm or corporation that packs the same or the name and address of the dealer who sells the same: *Provided*, That all soaked or bleached goods put up from products dried before canning shall be plainly marked, branded, stamped or labeled in a conspicuous place in letters of the same size and immediately preceding the name of the article as such with the words "soaked goods" or "bleached goods," which said letters shall in no case be less than two-line pica in size: *Provided, further*, That said mark, brand, stamp or label shall also with equally plain letters show the name of the article and the name and address of the packer who puts up the same or the dealer who sells it.

§ 21. FRUITS, JELLIES AND JAMS.] No person shall, by himself, or another, either as principal, clerk or servant, directly or indirectly, manufacture for sale, have in his possession with intent to sell, offer or expose for sale or sell as fruit, jelly, jam or fruit butter any imitation fruit, jelly, jam or fruit butter or other similar compound made or composed in whole or in part of glucose, dextrine, starch or other substances and colored in imitation of fruit, jelly jam or fruit butter, nor shall such fruit, jelly, jam, butter or compound be manufactured, sold or offered for sale under any name or designation whatever, unless the same shall be composed entirely of ingredients not injurious to health, and every can, pail or package of such jelly, fruit, jam or fruit butter sold in this State shall be distinctly and durably labeled in a conspicuous place immediately preceding the name of the article sold in letters not less than two-line pica in size with the word "imitation" preceding the name of the fruit, jelly, jam or fruit butter, the article intended to imitate, which said label shall also contain the name of the manufacturer who manufactures such article and his address or the name and address of the dealer who sells the same: *Provided*, Any fruit, jelly, jam or fruit butter containing no foreign ingredient other than glucose may be labeled and sold as "glucose jelly," fruit, jam or fruit butter as the case may be.

§ 22. EXTRACTS TO BE LABELED.] Extracts made of more than one principal must be labeled in a conspicuous manner with each principal or else with the name of the inferior or adulterant, and in all cases when an extract is labeled with two or more names, the type used in printing such name must be at least two-line pica in size, and placed in a conspicuous place on said label and in no instance shall such imitation be called a compound, and the name of one of the articles used shall not be given a greater prominence than another. All extracts which cannot be made from the fruit, berry or bean and must necessarily be made artificially, as raspberry, strawberry, etc., shall be labeled "artificial," in letters similar in size and immediately preceding the name of the article, which said letters shall in no case be less than two-line pica in size: *Provided*, That lemon extract shall contain at least 5 per cent of pure oil of lemon dissolved in alcohol, and the sale of compound lemon extract is hereby prohibited; that chocolate and cocoas must not contain any substance other than cocoa mass, sugar and flavoring, and when so prepared need not be labeled "compound" or "mixture": *Provided, further*, That nothing containing other than cocoanut, sugar and glycerine shall be labeled as prepared cocoanut and when so made need not be classed as compound or mixed.

§ 23. PUNISHMENT FOR FALSE BRAND OR LABEL.] Whoever shall, by himself or another, either as principal, clerk or servant, directly or indirectly, falsely brand, mark, label or stencil any article, product, compound or extract required by this act to be branded, marked, labeled or stenciled, or whoever, by himself or another, either as principal, clerk or servant, directly or indirectly, shall remove, alter, mutilate, obliterate, imitate, counterfeit or change any brand, mark, label or stencil, required by the provisions of this act shall be deemed guilty of a misdemeanor and on conviction thereof shall, for the first offense, be punished by fine in any sum not less than \$5 and not exceeding \$200, and for the second and each succeeding offense in any sum not less than \$25 nor more than \$200 or imprisonment in the county jail not exceeding one year, or both such fine and imprisonment in the discretion of the court.

§ 24. STANDARDS OF STRENGTH OF THE VARIOUS ARTICLES HEREIN ENUMERATED.] The following named articles of foodstuffs, when offered or exposed for sale or sold, shall contain the standard of fats, solids, ash, acid, carbon dioxide, fiber and oil of lemon set opposite each respectively, viz.:

Milk, not less than 3 per cent fat, solids 12 per cent, solids not fat 8.50 per cent.

Coffee cream, not less than 15 per cent fat.

Whipping cream, not less than 22 per cent fat.

Condensed milk, not less than 8.50 per cent fat.

Evaporated cream, without explanation, not less than 15 per cent fat.

Cheese, not less than 48 per cent fat in solids.

Butter, not less than 80 per cent butter fat.

Cider vinegar, not less than 4 per cent acid, 1.75 per cent solids and .25 per cent ash.

Other fermented vinegar, except honey, not less than 4 per cent acid and 1.75 per cent solids and .25 per cent ash.

All other vinegars, not less than 4 per cent acid.

Ginger, not to exceed 8 per cent ash.

Black pepper, not to exceed 5½ per cent ash and 14 per cent fiber.

White pepper, not to exceed 3 per cent ash.

Cayenne pepper, not to exceed 6 per cent ash.

Cassia and cinnamon, not to exceed 7 per cent ash.

Cloves, not to exceed 8 per cent ash.

Lemon extract, not less than 5 per cent oil of lemon.

Baking powder, not less than 8 per cent available carbon dioxide.

And the standards of strength and purity of all articles of foodstuffs not above enumerated shall be the standard of strength and purity recognized by the seventh edition of the United States pharmacopœia as wholesome and healthful, and no article of foodstuffs below such standard shall be sold.

§ 25. STANDARD OF FOODSTUFFS OTHER THAN MILK DEFINED.] An article shall be deemed to be adulterated within the meaning of this act (a) in the case of foodstuffs (1) if when sold under or by a name recognized in the United States pharmacopœia it differs from the standard of strength, quality or purity laid down therein; (2) if when sold under or by a name not recognized in the United States pharmacopœia, but which is found in some other pharmacopœia or other standard work on materia medica, it differs materially from the standard of strength, quality or purity laid down in such work; (3) if its strength, quality or purity falls below the professed standard under which it is sold.

§ 26. COLORING GRAIN.] No person shall, by himself or another, either as principal, clerk or servant, directly or indirectly, subject or cause to be subjected any barley, wheat or other grain to fumigation, by sulphur or other material, or to any chemical or coloring process whereby the color, quality or germ of such grain is affected.

§ 27. FUMIGATED GRAIN NOT TO BE ON SALE.] No person shall, by himself or another, either as principal, clerk or servant, directly or indirectly, offer for sale, sell or procure to be sold, any barley, wheat or other grain which shall have been subjected to such fumigation or other process as forbidden by section twenty-six (26) of this act.

§ 28. SALE OF ADULTERATED AND IMPURE MILK.] Whosoever shall, by himself or another, either as principal, clerk or servant, directly or indirectly, for the purpose of sale for human food, adulterate milk with water or other foreign substance, or shall sell milk from which cream has been taken, without informing the purchaser thereof, or shall sell any milk from which what is commonly called "strippings" has been withheld, without informing the purchaser of such fact, or shall sell milk from a diseased cow, or sell milk so tainted or corrupted as to be unwholesome, or shall supply or bring to be manufactured into any substance for human food to any cheese or butter factory or creamery without so informing all interested therein, milk which is adulterated with any foreign substance, or milk from which cream has been taken, or milk from which what is commonly called "strippings"

has been withheld, or milk drawn from a diseased cow, or milk so tainted or corrupted as to be unwholesome, or whoever with intent to defraud shall take from milk after it has been delivered to a cheese factory or butter factory or creamery to be manufactured into any substance for human food, for or on account of the person supplying the milk or cream or whoever shall, with like intent, add any foreign substance to the milk or cream whereby it, or the product thereof, shall become unwholesome for human food, shall be guilty of a misdemeanor, and on conviction thereof shall, for the first offense be punished by a fine in any sum not less than \$5 nor more than \$100, and for the second and each subsequent offense shall be fined in any sum not less than \$25 and not more than \$200, or imprisonment in the county jail not exceeding one year, or both such fine and imprisonment in the discretion of the court.

§ 29. KEEPING DISEASED COWS.] Any person who shall, by himself or another, as principal, clerk or servant, directly or indirectly, adulterate milk, with a view of offering the same for sale or exchange, or sell the same, or shall keep cows for the production of milk for market or for sale or exchange in an unhealthy condition, or feed such cow or cows on food that produces impure, diseased or unwholesome milk, shall be deemed guilty of a misdemeanor and shall on conviction thereof be fined for the first offense in any sum not less than \$5 nor more than \$200, and for the second and each succeeding offense, be punished by a fine in any sum not less than \$25 nor more than \$200, or imprisonment in the county jail not exceeding one year, or both such fine and imprisonment, in the discretion of the court.

§ 30. CANS, VEHICLES, ETC., TO BE MARKED.] Any person, firm or incorporated company who shall, in the State, engage in or carry on a retail business in the sale, exchange of or retail traffic in milk, shall have each and every can in which the milk is carried or exposed for sale or exchange, and the carriage or vehicle from which the same is vended, conspicuously marked with the name and address of such person, firm or corporation; the letters composing the name and address of said person, firm or corporation, shall be large roman letters not less than four inches high and properly proportioned in width, and every neglect of such marking shall be punishable for the first offense by a fine not less than \$5 and not more than \$200, and for the second and each subsequent offense in any sum not less than \$25 nor more than \$200, or be imprisoned in the county jail not exceeding one year, or both such fine and imprisonment in the discretion of the court. *Provided*, each day any wagon or other vehicle required by this section to be marked is used without being so marked, and each day such can so required to be marked is used without being so marked, shall constitute a separate and distinct offense.

§ 31. SELLING SKIMMED MILK.] Any person who shall by himself or another, either as principal, clerk or servant, directly or indirectly, sell, or offer for sale, any milk from which the cream or any part thereof shall have been taken, shall offer for sale and sell the same as skimmed milk and not otherwise and shall have each can or vessel in which such milk is carried or exposed for sale plainly and conspicuously marked with roman letters not less than two inches high and proportionately wide, with the words "Skimmed Milk." Any person convicted of violating this section shall be punished by a fine in any sum not exceeding \$200.

§ 32. ADULTERATED AND IMPURE MILK DEFINED.] The addition of water or any foreign substance to milk or cream intended for sale or exchange is hereby declared to be an adulteration. Any milk that is obtained from cows fed upon any substance in a state of putrefaction or otherwise unwholesome, and milk that is drawn from cows within 15 days before and three days after parturition, and milk drawn from cows kept in unhealthy stables, is hereby declared to be impure. Any person convicted of selling milk which is adulterated within the meaning of this section without so informing the purchaser thereof, and any person convicted of selling milk declared to be impure by this section, shall for the first offense be punished by a fine in any sum not less than \$5 and not more than \$200, and for the second and each subsequent offense in any sum not less than \$25 nor more than \$200, or imprisonment in

the county jail not exceeding one year, in the discretion of the court: *Provided*, Nothing in this act shall be construed to prevent the addition of sugar in the manufacture of condensed or preserved milk.

§ 33. REGISTRATION OF OWNERS OF CREAMERIES, ETC.] Each person, firm or corporation operating any creamery, cheese factory or milk condensary shall, on or before the 15th day of July of each year cause the name and address of such person, firm or corporation to be registered by the State Food Commissioner, together with a statement of the class of such business carried on by such person or corporation.

§ 34. APPLICATION FOR REGISTRATION TO BE MADE.] Each person, firm or corporation, required by this act to be registered, shall, on or before the 15th day of July of each year file with the State Food Commissioner an application in writing for such registration, which said application shall contain the name and address of such person, firm or corporation, together with a statement whether such person, firm or corporation is engaged in operating a creamery, cheese factory or milk condensary, which said application may be on a partly printed blank, furnished by the State Food Commissioner. The State Food Commissioner shall keep a register in which he shall duly enter the name and address of such person, firm or corporation, together with such other information, as such application may disclose: *Provided*, Any person, firm or corporation entering into such business after the period of registration for any year has elapsed and before the time for registration of any succeeding year, shall immediately make such application and become duly registered, which said registration shall be deemed a full compliance with the law until the succeeding 15th day of July when such registration shall be regularly made.

§ 35. STATISTICAL BLANKS.] The State Food Commissioner shall provide blanks which he shall annually, on or before the 15th day of September of each year, cause to be mailed to each person, firm or corporation engaged in operating any creamery, cheese factory or milk condensary, and each such person, firm or corporation shall, on or before the 15th day of October following make out and transmit to said State Food Commissioner a full and accurate report of the amount of milk and dairy products handled by such person, firm or corporation during the year ending September 30th of said year and giving such further information as may be designated on said blank under the proper heading thereon.

§ 36. PENALTY FOR FAILURE TO REGISTER OR TO FURNISH STATISTICAL INFORMATION.] Any person, firm or corporation required by this act to register, who shall refuse or neglect to register as provided by section 33 of this act, or shall not give the first name of such person, firm or corporation, or any person, firm or corporation failing to furnish information to State Food Commissioner, as provided in section 45 of this act, shall, on conviction thereof be punished for the first offense by a fine of not less than \$5 nor more than \$200, and for the second and each succeeding offense by a fine of not less than \$25 nor more than \$200.

§ 37. BAKING POWDER.] HOW LABELED.—No person by himself, his servant or his agent, or by the agent or servant of any other person, shall, first, make or manufacture baking powder or any other mixture or compound intended for use as baking powder; second, or sell, exchange, deliver or offer for sale, or exchange, such baking powder or any mixture or compound intended for use as baking powder which contains alum in any form or shape, cream of tartar or any acid phosphate unless the presence of such alum, cream of tartar or acid phosphate be distinctly shown by a label on the outside and face of which is printed with black ink in legible type with roman letters not less than one-fourth inch high on a white or light background, the name and residence of the manufacturer and in a conspicuous place on the face of the labels of such package of baking powder and with letters similar in size the name of acid ingredient; thus, for example "alum baking powder," "cream of tartar baking powder" or "phosphate baking powder," as the case may be. Any person guilty of violating this section of this act shall, for the first offense be punished by a fine in any sum not less than \$5 nor more than \$200, and for the second and

each subsequent offense, be fined in any sum not less than \$25 and not more than \$200, or be imprisoned in the county jail not exceeding one year, or both such fine and imprisonment in the discretion of the court: *Provided*, The use of potassium acid sulphate or the use of any other substance regarded as poisonous is hereby prohibited and the use thereof in the manufacture of baking powder is hereby declared unlawful.

§ 38. VEHICLES TO BE MARKED.]—Any person, firm or corporation in any of the cities or villages of this State who may now or hereafter be engaged in or carrying on any retail or wholesale business in the sale of foodstuffs for human consumption, and as such person, firm or corporation deliver such article or articles of foodstuffs sold by such persons, firm or corporation in any wagon or other vehicle, or make sales of such food stuffs from any wagon or vehicle, or shall from any such wagon or vehicle take orders for the sale of any such foodstuffs so sold by it, such person, firm or corporation shall, on each wagon or other vehicle so used by it for the purpose of delivering, selling or taking orders for such foodstuffs have the name and business address of such person, firm or corporation, painted on each side of such wagon or other vehicle in a conspicuous place in roman letters not less than four inches high and of proportionate width. When in any suit for the enforcement of the food laws of the State of Illinois now in force or hereafter to be enacted it shall be proven that a sale of foodstuffs has been made in violation of the food laws of the State of Illinois, and that such food was sold from, delivered by or an order taken for, from any wagon bearing the name and business address of any person, firm or corporation, such fact shall be taken as *prima facie* evidence that such person, firm or corporation is the owner of such wagon or other vehicle and that the sale was made by, the goods delivered by or the order taken by such person, firm or corporation. Any person, firm or corporation so engaged in the sale of, delivering or taking orders for goods to be delivered by such person, firm or corporation and failing, neglecting or refusing to have the name of such person, firm or corporation painted on such wagon or other vehicle used for the delivery of, sale of or taking orders for such foodstuff as above provided, shall, on conviction for the first offense, be fined in any sum not less than \$5 nor more than \$200, and for the second and each succeeding offense shall be fined in any sum not less than \$25 nor more than \$200, or imprisonment in the county jail not exceeding one year, or both such fine and imprisonment in the discretion of the court.

TO PROTECT FROM IMPOSITION IN RELATION TO CANNED OR PRESERVED FOOD.

§ 39. ARTICLES TO BE MARKED TO INDICATE GRADE, ETC.] That it shall hereafter be unlawful in this State for any packer or dealer in preserved or canned fruits and vegetables or other articles of food to offer such canned articles for sale, with the exception of goods brought from foreign countries or packed prior to the passage of this act, unless such articles bear a mark to indicate the grade or quality, together with the name and address of such firm, person or corporation that packs the same or dealer who sells the same. The firm, person or corporation labeling such goods shall be considered the packer or packers.

TO REGULATE THE SALE OF VEAL.

§ 40. SALE OF VEAL FROM CALVES LESS THAN FOUR WEEKS OLD—PENALTY.] That if any person kills, or causes to be killed, for the purpose of sale, any immature calf, or any calf less than four weeks old, or knowingly sells or has in his possession with intent to sell, for food, the meat of any immature calf, or of any calf less than four weeks old, he shall be guilty of a violation of this act, and upon conviction shall be punished as provided herein.

§ 41. TO REGULATE THE MANUFACTURE AND SALE OF SUBSTITUTES FOR BUTTER.] That for the purpose of this act every article, substitute or compound, or any other than that which is produced from pure milk or cream herefrom made in a semblance of butter and designed to be used as a substitute for butter made from pure milk or its cream, is hereby declared to be

imitation butter: *Provided*, That the use of salt and harmless coloring matter for coloring the product of pure milk or cream shall not be construed to render such product an imitation.

§ 42. No person shall coat, powder or color with annato, or any coloring matter whatever, any substance designed as a substitute for butter whereby such substitute or product so colored or compounded shall be made to resemble butter, the product of the dairy. No person shall combine any animal fat or vegetable oil or any substance with butter, or combine therewith or with animal fat or vegetable oil or combination of the two, or with either one any other substance or substances for the purpose or with the effect of imparting thereto a yellow color or any shade of yellow so that such substitute shall resemble yellow or any shade of genuine yellow butter, nor introduce any such coloring matter or such substance or substances into any of the articles of which the same is composed: *Provided*, Nothing in this act shall be construed to prohibit the use of salt, rennet and harmless coloring matter for coloring the product of pure milk or cream from the same. No person shall, by himself, his agent or employes, produce or manufacture any substance in imitation or semblance of natural butter, nor sell or keep for sale, nor offer for sale, any imitation butter made or manufactured, compounded or produced in violation of this section, whether such imitation butter shall be made or produced in this State or elsewhere.

This section shall not be construed to prohibit the manufacture an sale under the regulations hereinafter provided of substances designed to be used as a substitute for butter, and not manufactured or colored as herein provided.

§ 43. Every person who lawfully manufactures any substance designed to be used as a substitute for butter, shall mark by branding, stamping or stenciling upon the top side of each box, tub, firkin or other package in which such article shall be kept and in which it shall be removed from the place where it is produced, in a clear and durable manner in the English language, the word "oleomargarine" or the word "butterine," or the words "substitute for butter" or the words "imitation butter" in printed letters in plain Roman type, each of which shall not be less than three-quarters of an inch in length.

§ 44. It shall be unlawful to sell, or offer for sale, any imitation butter without informing the purchaser thereof, or the person or persons to whom the same is offered for sale, that the substance sold or offered for sale is imitation butter.

§ 45. No person by himself or others shall ship, consign or forward, by any common carrier, whether public or private, any substance designed to be used as a substitute for butter, unless it shall be marked or branded on each tub, box, firkin, jar or other package containing the same, as provided in this act, and unless it be consigned by the carriers and receipted for by its true name.

§ 46. No person shall have in his possession or under his control any substance designed to be used as a substitute for butter, unless the tub, firkin, jar, box, or other package containing the same be clearly and durably marked as provided in this act. Every person who shall have possession or control of any imitation butter for the purpose of selling the same, which is not marked as required by the provisions of this act shall be presumed to have known during the time of such possession or control the true character and name as fixed by this act of such product.

§ 47. Whoever shall have possession or control of any imitation butter or any substance designed to be used as a substitute for butter contrary to the provisions of this act for the purpose of selling the same or offering the same for sale, shall be held to have possession of such property with intent to use it in violation of this act.

§ 48. Whoever shall deface, erase or remove any mark provided by this act, with intent to mislead, deceive or violate any of the provisions of this act, shall be held liable to the penalties herein provided for in a violation of this act.

PREVENT FRAUD IN THE BRANDING AND SALE OF PROCESS BUTTER.

§ 49. That no person, firm, corporation, agent or employé shall manufacture, sell, offer or expose for sale, in this State, any butter that is produced by taking original packing stock butter, or other butter, or both, and melting the same so that the butter fat can be drawn off or extracted, then mixing the said butter fat with skimmed milk, or milk, or cream, or other milk product, and rechurning or reworking the said mixture, or that produced by any process that is commonly known as boiled, process or renovated butter, unless the same is branded or marked as provided in section 2 of this act.

§ 50. No person, firm, corporation, agent or employé shall sell, offer or expose for sale, or deliver to purchaser, any boiled, process or renovated butter, as defined in section 1 of this act, unless the words "Renovated Butter" shall be plainly branded with gothic or bold faced letters at least three-fourths of an inch in length on the top and sides of each tub, or box, or pail, or other kind of a case or package, or on the wrapper of prints or rolls in which it is put. If such butter is exposed for sale uncovered or not in a case or package, a placard containing the label so printed shall be attached to the mass of butter in such a manner as to be easily seen and read by the purchaser. The branding or marking of all packages shall be in the English language, in a conspicuous place, so as to be easily seen and read by the purchaser.

§ 51. The State Food Commissioner and his assistants and chemists, by him appointed, shall be charged with the proper enforcement of all the provisions of this act. When complaint is made by the State Food Commissioner, his assistants, employes or chemists, or by any other person authorized by the said State Food Commissioner, security for costs shall not be required.

§ 52. Whoever violates any provision of this act shall be deemed guilty of a misdemeanor, and shall for each offense, upon conviction thereof, be subject to a fine of not less than \$25 nor more than \$50, or of imprisonment in the county jail for any period not to exceed six months.

§ 53. The said commissioner and his assistants, experts, chemists or agents shall have access and ingress to all places of business, factories, stores and buildings used for the manufacture or sale of butter. They also shall have power and authority to open any tub, box, pail, or other kind of case or package containing any butter that may be manufactured, sold or exposed for sale.

TO PREVENT AND PUNISH THE ADULTERATION OF ARTICLES OF FOOD AND DRINK, AND THE SALE THEREOF WHEN ADULTERATED.

§ 54. That no person shall mix, color, stain or powder, or order or permit any other person in his or her employ to mix, color, stain or powder any article of food with any ingredient or material, so as to render the article injurious to health, or depreciate the value thereof, with intent that the same may be sold; and no person shall sell or offer for sale any such article so mixed, colored, stained or powdered.

§ 55. No person shall mix, color, stain or powder any article of food or drink with any other ingredient or material, whether injurious to health or not, for the purpose of gain or profit, or sell, or offer the same for sale, or order or permit any other person to sell or offer for sale any article so mixed, colored, stained or powdered, unless the same be so manufactured, used or sold, or offered for sale under its true and appropriate name and notice that the same is mixed or impure is marked, printed or stamped upon each package, roll, parcel or vessel containing the same, to be and remain at all times readily visible, or unless the person purchasing the same is fully informed by the seller of the true name and ingredients (if other than such as are known by the common name thereof) of such article of food or drink at the time of making sale thereof or offering to sell the same.

§ 56. No person shall mix oleomargarine, suine, butterine, beef-fat, lard or any other foreign substance, with any butter or cheese intended for hu-

man food, without distinctly marking, stamping or labeling the article or the package containing the same, with the true and appropriate name of such article, and the percentage in which such oleomargarine or suine enter into its composition; nor shall any person sell or offer for sale, or order or permit to be sold or offered for sale, any such article of food, into the composition of which oleomargarine or suine has entered, without at the same time informing the buyer of the fact and the proper proportions in which such oleomargarine, suine or butterine, beef fat lard, or any other foreign substance has entered into its composition.

§ 57. PENALTY FOR ADULTERATION OF BUTTER AND CHEESE.] That whoever manufactures out of any oleaginous substances, or any compound of the same other than that produced from unadulterated milk, or cream from the same, any article designed to take the place of butter or cheese produced from unadulterated milk, or cream of the same, and shall sell or offer for sale, the same as butter or cheese, or give to any person the same as an article of food, as butter or cheese, shall on conviction thereof, be fined not less than twenty-five dollars (\$25), nor more than two hundred dollars (\$200).

§ 58. PACKAGES, ETC., STAMPED OR MARKED.] That whoever manufactures, sells or offers for sale or causes the same to be done, any substance purporting to be butter or cheese, or having the semblance of butter or cheese, which substance is not made wholly from pure cream or pure milk, unless each package, roll or parcel of such substance, and each vessel containing one or more packages of such substance, having distinctively and durably painted, stamped or marked thereon the true and appropriate name of such substance, in ordinary bold faced capital letters not less than five lines pica, shall be held liable for the penalty provided in this act for a violation thereof.

§ 59. OF LIQUOR.] Whoever adulterates for the purpose of sale any liquor used or intended for drink with cocculus, indicus, vitrol, grains of paradise, opium, alum, capsicum, copperas, laurel water, logwood, Brazil wood, cochineal, sugar of lead or any other substance which is poisonous or injurious to health; and whoever sells or offers or keeps for sale any such liquor so adulterated shall be held liable to the penalty provided in this act for a violation thereof.

§ 60. TAKING ORDERS DEEMED A SALE.] The taking of orders or the making of agreements or contracts by any person, firm or corporation or by any agent or representative thereof, for the future delivery of any of the articles, products, goods, wares or merchandise embraced within the provisions of this act shall be deemed a sale within the meaning of this act.

§ 61. PERSONS OFFERING GOODS FOR SALE TO FURNISH SAMPLES.] Every person manufacturing, offering or exposing for sale or delivery to a purchaser any article intended for food shall furnish to any person or analyst or other officer or agent appointed hereunder who shall apply to him for the purpose, and shall tender him the value of the same, a sample sufficient for the analysis of any such article which is in his possession. Whoever hinders, obstructs or in any way interferes with any inspector, analyst or other officer appointed hereunder, in the performance of his duty, and whoever willfully neglects or refuses to do any of the acts or things enjoined by this act, or in any way violates any of the provisions of this act shall be guilty of a misdemeanor, and upon conviction shall, where no specific penalty is prescribed by this act, be punished by a fine not exceeding two hundred (200) dollars, nor less than twenty-five (25) dollars, or by imprisonment in the county jail for a period not exceeding ninety (90) days, or by both such fine or imprisonment, in the discretion of the court.

§ 62. PENALTY.] Any person convicted of violating any of the provisions of the foregoing act wherein penalty is not provided shall, for the first offense be punished by a fine in any sum not less than five (5) dollars nor more than one hundred (100) dollars, and for the second and each subsequent offense

by a fine not less than twenty-five (25) dollars nor more than two hundred (200) dollars or imprisonment in the county jail not exceeding one (1) year or both, in the discretion of the court. *Provided*, That the fine alone provided in this section and in all the sections of this act may be sued for and recovered before any justice of the peace in the county where the offense shall be committed, such justice having jurisdiction of the fine, or before any court of competent jurisdiction in the county where the offense shall be committed, at the instance of the State Food Commissioner or of any person in the name of the People of the State of Illinois as plaintiff, and shall be recovered in an action of debt.

§ 63. NOTICE TO BE GIVEN.] Any person, firm or corporation, engaged in the retail of any oleomargarine or other substitute, mixture, compound or imitation of butter, or who offers for sale or keeps in stock any such oleomargarine, mixture, substance or imitation of butter, shall keep posted in the store, business house or room in or from which such oleomargarine, mixture, combination or imitation of butter is sold, a sign in a conspicuous place behind the counter from which such oleomargarine, substitute, mixture or compound or imitation of butter is sold, which said sign shall contain the words "We sell oleomargarine," painted in Roman letters not less than four (4) inches high and proportionately wide with black paint on a white background.

§ 64. MASTER'S LIABILITY, ETC.] Whoever shall by himself or another, either as principal, clerk or servant directly or indirectly violate any of the provisions of this act shall be deemed guilty of a misdemeanor and punished as herein provided.

§ 65. USING SHIFT OR DEVICE.] The use of any shift or device to evade any of the provisions of this act shall be deemed a violation of such provision and punishable as herein provided.

§ 66. JUDGMENT—ISSUING CAPIAS.] When the rendition of this judgment imposes a fine as provided in any of the sections of this act, it shall be the duty of the justice of the peace or other court rendering such judgment also to render a judgment for costs, and unless such fine is sought to be recovered in a civil suit such justice of the peace or other court shall forthwith issue a capias or warrant of commitment against the body of the defendant commanding that unless the said fine and costs be forthwith paid, the defendant shall be committed to the jail of the county and the constable or other officer to whose hands said capias or warrant shall come, shall in default of such payment arrest the defendant and commit him to the jail of the county, there to remain as provided by section 308 of "An act to revise the law in relation to criminal jurisprudence," in force July 1, 1874, unless such fine and costs shall sooner be paid.

§ 67. REPEAL.] All acts and parts of acts inconsistent with this act, be, and they are hereby, repealed.

INDEX.

	PAGE
Allspice, Pure—Inspection and analysis of.....	182-185
Allspice, Adulterated—Inspection and analysis of.....	184-185
Baking Powder, Cream Tartar—Inspection and analysis of.....	186-187
Baking Powder, Phosphate—Inspection and examination of.....	188
Baking Powder, Cream Tartar and Phosphate—Inspection and examination of.....	189
Baking Powder, Alum Phosphate—Inspection and examination of.....	190-198
Baking Powder, Alum—Inspection and examination of.....	194-195
Baking Powder, Article on.....	177
Butter, Article on.....	175
Butter, Pure.....	196-197
Butter, Not pure.....	198
Cereal Foods,—Cereal Manufactured Foods, Article on.....	268
Cereal Vegetable Preparations Manufactured.....	270
Candy, Article on.....	176
Cinnamon, Pure—Inspection and examination of.....	200-203
Cinnamon, Adulterated—Inspection and analysis of.....	202-203
Cloves, Pure—Inspection and examination of.....	204-205
Cloves, Adulterated—Inspection and analysis of.....	206-207
Condensed Milk, Standard—Inspection and analysis of.....	208-209
Condensed Milk, Below standard and mislabeled—Inspection and analysis of.....	208-209
Cocoa and Chocolate, Article on.....	176
Cocoa and Chocolate, Standard—Inspection and analysis of.....	210-211
Cocoas and Chocolates and Sweet Chocolates, Not standard—Inspection and analysis of.....	212-213
Chocolate, Milk Chocolate, Standard—Inspection and analysis of.....	214
Cocoa Preparations, Several varieties—Inspection and analysis of.....	214
Cream, Standard—Inspection and analysis of.....	215-216
Cream, Below standard and adulterated—Inspection and analysis of.....	217
Cream Examined for City Board of Health.....	217
Cream of Tartar, Pure—Inspection and analysis of.....	218
Cream of Tartar, Adulterated—Inspection and analysis of.....	219
Extracts Other than Vanilla and Lemon—Inspection and analysis of.....	332-334
Financial Statement.....	220
Ginger, Pure—Inspection and analysis of.....	221
Ginger, Adulterated—Inspection and analysis.....	221
Honey, Article on.....	177
Jellies, Jams, Preserves and Fruit Butters, Pure—Inspection and analysis of.....	222-223
Jelly, Adulterated—Inspection and analysis of.....	223
Jellies, Jams and Fruit Butters, Adulterated—Inspection and analysis of.....	224-227
Lemon Extract, Article on.....	178
Lemon Extract, Standard—Inspection and analysis of.....	228
Lemon Extract sent in.....	228
Lemon Extract, Legal and Standard—Inspection and analysis of.....	230-231
Lemon Extract, Below standard and adulterated—Inspection and analysis of.....	232-233
Lemon Extract, Below standard—Inspection and analysis of.....	234-235
Lemon Extract, Artificial and adulterated—Inspection and analysis of.....	236-237
Mace, Article on.....	179
Mace, Adulterated—Inspection and analysis of.....	238-239
Maple Syrup and Sugar, Article on.....	177
Milk, Legal—Inspection and analysis of.....	239-250
Milk, Illegal—Inspection and analysis of.....	251-254
Mince Meat—In which no preservative was found.....	255
Mince Meat—In which preservative was found.....	255
Miscellaneous Foods.....	302-305
Miscellaneous Samples.....	299
Mustard, Pure—Inspection and analysis of.....	256
Mustard, Adulterated—Inspection and analysis of.....	257
Natural Fruit Juices.....	276-277
Nutmeg, Pure—Inspection and analysis of.....	258
Olive Oil—Inspection and analysis of.....	258
Oil, Cotton Seed Oil—Inspection and analysis of.....	259
Pepper, Pure Black Pepper—Inspection and analysis of.....	260-261
Pepper, Adulterated Black Pepper—Inspection and analysis of.....	262-263
Pepper, Pure White Pepper—Inspection and analysis of.....	264-265

Index—Continued.

	PAGE
Pepper, Pure Red Pepper—Inspection and analysis of.....	286
Pepper, Adulterated Red Pepper.....	287
PROPOSED REVISION OF STATE FOOD LAW.....	337-349
Soda Water Syrups—Article on.....	178
Syrups, Adulterated.....	273-274
Syrups, Natural Fruit Syrups—Inspection and analysis of.....	275
Syrups, Soda Fountain Syrups, Artificial—Inspection and analysis of.....	278
Vanilla Extract, Article on.....	178
Vanilla Extract, Legal—Inspection and analysis of.....	280-283
Vanilla Extract, Illegal—Inspection and analysis of.....	284-287
Vinegar, Article on.....	179
Vinegar, Standard Cider Vinegar—Inspection and analysis of.....	288
Vinegar, Cider Vinegar Below Standard—Inspection and analysis of.....	292-293
Vinegar, Illegal, Misrepresented—Inspection and analysis of.....	294-295
Vinegar, Standard Distilled—Inspection and analysis of.....	296
Vinegar, Distilled, Below Standard—Inspection and analysis of.....	297
Vinegar, Legal Colored Distilled—Inspection and analysis of.....	297
Vinegar, Illegal Colored Distilled—Inspection and analysis of.....	297
Vinegar, Legal Malt Vinegar—Inspection and analysis of.....	298
Vinegar, Miscellaneous—Inspection and analysis of.....	298
REPORT OF STATE FOOD COMMISSIONER.....	55-62
REPORT OF INSPECTIONS.....	185-173
REPORT OF SUITS BROUGHT, DISPOSED OF AND PENDING.....	309-331
REPORT OF ASSISTANT STATE ANALYST.....	306-308
REPORT OF ASSISTANT COMMISSIONER.....	63-164
Resume.....	66-67
LIST OF CREAMERIES AND DAIRIES IN ILLINOIS AND THEIR LOCATION.....	68-72
LIST OF CREAMERIES AND DAIRIES INSPECTED IN ILLINOIS.....	74-164
Addieville Creamery.....	160
Apple River Creamery.....	99
American Milk Product Co.....	106
Argo Creamery.....	105
Baker Creamery.....	157
Barber's Corners Creamery.....	132
Bald Mound Creamery.....	120
Belvidere Creamery.....	132
Bennett's Creamery.....	133
Belleville Creamery.....	159
Borden Milk Bottling Plant.....	66
Borden Milk Plant.....	81
Borden Condensing Milk Co.....	99
Borden's Condensing Milk Co.....	67
Blood's Point Creamery.....	139
Bluff Spring Creamery.....	105
Bowman Dairy Co. and Bottling Factory.....	86
Bowman Dairy and Bottling Plant.....	66
Bristol Creamery.....	152
Caledonia Creamery.....	136
Capron Creamery.....	135
Capron No. 2.....	135
Cedarville Creamery.....	145
Chadwick Creamery.....	105
Charles Midideke Creamery.....	146
Cherry Valley Creamery.....	107
Cherry Valley Creamery.....	142
Cherry Valley Skimming Station.....	108
Clover Dairy Farm.....	67
Clover Dairy Farm.....	93
Courtland, Amos Rogers owner.....	114
Courtland, Chas. Brook owner.....	115
Courtland, Henry Welty owner.....	115
Courtland Creamery.....	123
Council Hill Creamery.....	147
County Line Creamery.....	118
Covington Creamery.....	159
Crete Creamery.....	132
Crystal Creamery.....	120
Damascus Creamery.....	146
Deer Creek Creamery Co.....	104
Denton Creamery.....	121
Earl, Ole Dosett owner.....	113
Earl, C. B. Watts owner.....	114
Elizabeth Cooperative Creamery.....	106
Elmhurst Creamery.....	117
Elroy Creamery.....	147
Every Creamery Stock Co.....	107
Fairhaven Creamery.....	101
Forest City Creamery.....	143

Index—Continued.

	PAGE
LIST OF CREAMERIES AND DAIRIES IN ILLINOIS—Concluded.	
Fountain or Earlville Creamery	135
Freedom Creamery	133
Freedom, Duncan Dunn owner	111
Franks Creamery	123
Freeport Creamery	144
Garden Prairie Creamery	131
Herbert Creamery	138
Hinckley Creamery	122
Irene Creamery	138
Kaneville Creamery	119
Kee & Chappel Dairy Co. and Bottling Plant	68
Keltner Creamery	105
Lee Creamery	128
Leland Creamery	154
Lisle Creamery	117
Little Rock Creamery	149
Maple Leaf or Clare Creamery	127
Maple Park Creamery	119
Marengo Creamery and Sugar of Milk Co.	106
Mascoutah Creamery	159
Mayfield Creamery	124
Mayfield Dairy, R. Willis, owner	114
Mayfield Dairy, John Anderson, owner	115
Mayfield Dairy, Henry Synott, owner	115
Menominee Creamery	148
Millbrig Creamery	148
Millstadt Creamery	163
Milledgeville Creamery	101
Mount Carroll Creamery	101
NaAussy or Kendall Creamery	151
Nashville Creamery	161
Natoma Dairy Farm	66
Natoma Farm	76-77
Newark Creamery	153
New Minden Creamery	160
Northville Creamery	155
Oakville Creamery	157
O'Fallon Creamery	158
Ohio Grove Creamery	128
Olson's Dairy, Albert J. Olson, owner	67 & 99
OSWEGO CREAMERY	151
Oswego Dairy, Joseph Ebinger, owner	108
Oswego Dairy, Leonard H. Shoger	109
Oswego Dairy, John Haage, owner	109
Oswego, Henry Burkhardt, owner	109
Oswego Dairy, Otto Haag, owner	112
Oswego Dairy, G. H. Hettrich, owner	112
Oswego Dairy, Geo. Wooly, owner	112
Oswego Dairy, John Burkhardt, owner	112
Oswego Dairy, C. Rink, owner	113
Oswego, Henry Bower, owner	116
Palace Car, Yorkville Creamery	150
Palatine	116
Pall's Grove Creamery	108
Plattville Creamery	150
Plainfield Creamery	130
Plano Creamery	148
Plum Hill Creamery	163
Poplar Grove	137
Red Oak Creamery	145
Riverside Creamery	141
Robinson Cheese Factory	107
Rockford Creamery	143
Rush Cheese Factory	107
Savanna Creamery	107
Sciota Mills Creamery	144
Shabbona Creamery	127
Shabbona Grove Creamery	130
Shannon Creamery	104
Shattuck Grove Creamery	140
Sheridan Creamery	156
Sprague Creamery	131
Sincox Cheese Factory	107
Starr Creamery Co.	161
Steward Creamery	129
Stockton Creamery	106
Sycamore Creamery	124
Tri-City Pasteurized Milk Co.	102

Index—Continued.

	PAGE
Troy Grove Creamery.....	154
Turner or West Chicago Creamery.....	117
Venedy Creamery.....	162
Victory Creamery.....	125
Warren Creamery.....	66
Warren Creamery.....	74
Waterman Creamery.....	122
Wasco Creamery.....	120
Westfield Creamery Co.....	142
Winnebago Butter Mfg. Co.....	141
Wheatland Creamery.....	131
White Clover Creamery.....	128
Young's Yorkville Creamery.....	152
REPORT OF STATE ANALYST.....	174-305
Allspice, Pure—Inspection and analysis of.....	182-185
Allspice, Adulterated—Inspection and analysis of.....	184-185
Baking Powder, Cream Tartar—Inspection and analysis of.....	186-187
Baking Powder, Phosphate—Inspection and analysis of.....	188
Baking Powder, Cream Tartar and Phosphate—Inspection and examination of.....	189
Baking Powder, Alum Phosphate—Inspection and examination of.....	190-193
Baking Powder, Alum—Inspection and examination of.....	194-195
Baking Powder—Article on.....	177
Butter—Article on.....	176
Butter, Pure—Inspection and examination of.....	196-197
Butter, Not pure—Inspection and examination of.....	198
Cereal Foods—Cereal Manufactured Foods, Article on.....	268
Cereal Vegetable Preparations Manufactured.....	270
Candy—Article on.....	176
Cinnamon, Pure—Inspection and examination of.....	200-203
Cinnamon, Adulterated—Inspection and analysis of.....	202-203
Cloves, Pure—Inspection and analysis of.....	204-205
Cloves, Adulterated—Inspection and analysis of.....	205-207
Condensed Milk, Standard—Inspection and analysis of.....	208-209
Condensed Milk, Below Standard and Mislabeled—Inspection and analysis of.....	208-209
Cocoa and Chocolate—Article on.....	176
Cocoa and Chocolate, Standard—Inspection and analysis of.....	210-211
Cocoa and Chocolates and Sweet Chocolates, Not standard—Inspection and analysis of.....	212-213
Chocolate, Milk Chocolate, Standard—Inspection and analysis of.....	214
Cocoa Preparations, Several varieties—Inspection and analysis of.....	214
Comparative Table of Adulterations.....	180
Cream, Standard—Inspection and analysis of.....	215-216
Cream, Below standard and adulterated—Inspection and analysis.....	217
Cream examined for City Board of Health.....	217
Cream of Tartar, Pure—Inspection and analysis of.....	218
Cream of Tartar, Adulterated—Inspection and analysis of.....	218
Extracts Other than Vanilla and Lemon—Inspection and analysis of.....	219
Ginger, Pure—Inspection and analysis of.....	220
Ginger, Adulterated—Inspection and analysis of.....	221
Honey—Article on.....	177
Jellies, Jams, Preserves and Fruit Butters, Pure—Inspection and analysis of.....	223
Jellies, Jams and Fruit Butters, Adulterated—Inspection and analysis of.....	224-227
Jelly, Adulterated—Inspection and analysis of.....	223
Lemon Extract—Article on.....	178
Lemon Extract, Standard—Inspection and analysis of.....	228
Lemon Extract sent in.....	228
Lemon Extract, Legal and standard—Inspection and analysis of.....	230-231
Lemon Extract, Below standard and adulterated—Inspection and analysis of.....	232-233
Lemon Extract, Below standard—Inspection and analysis of.....	234-235
Lemon Extract, Artificial and Adulterated—Inspection and analysis of.....	236-237
Mace—Article on.....	179
Mace, Adulterated—Inspection and analysis of.....	238-239
Maple Syrup and Sugar—Article on.....	177
Milk, Legal—Inspection and analysis of.....	239-250
Milk, Illegal—Inspection and analysis of.....	251-254
Mince Meat—In which no preservative was found.....	255
Mince Meat—In which preservative was found.....	254
Miscellaneous Foods.....	302-305
Miscellaneous Samples.....	299
Mustard, Pure—Inspection and analysis of.....	256
Mustard, Adulterated—Inspection and analysis of.....	257
Natural Fruit Juices.....	276-277
Nutmeg, Pure—Inspection and analysis of.....	258
Oil, Cotton Seed Oil—Inspection and analysis of.....	259
Olive Oil—Inspection and analysis of.....	258
Pepper, Pure Black Pepper—Inspection and analysis of.....	260-261
Pepper, Adulterated Black Pepper—Inspection and analysis of.....	262-263

Index—Continued.

REPORT OF STATE ANALYST—Concluded.	PAGE
Pepper, Pure White Pepper—Inspection and analysis of	284-285
Pepper, Pure Red Pepper—Inspection and analysis of	286
Pepper, Adulterated Red Pepper	287
Resume	175
Soda Water Syrups—Article on	178
Syrups, Adulterated	273-274
Syrups, Natural Fruit Syrups—Inspection and analysis of	275
Syrups, Soda Fountain Syrups, Artificial—Inspection and analysis of	278
Vanilla Extract—Article on	178
Vanilla Extract, Legal—Inspection and analysis of	280-283
Vanilla Extract, Illegal—Inspection and analysis of	284-287
Vinegar—Article on	178
Vinegar, Standard Cider Vinegar—Inspection and analysis of	288
Vinegar, Cider Vinegar below standard—Inspection and analysis of	292-293
Vinegar, Illegal, Misrepresented—Inspection and analysis of	294-296
Vinegar, Standard Distilled—Inspection and analysis of	296
Vinegar, Distilled, below standard—Inspection and analysis of	297
Vinegar, Legal Colored Distilled—Inspection and analysis of	297
Vinegar, Illegal Colored Distilled—Inspection and analysis of	297
Vinegar, Legal Malt—Inspection and analysis of	298
Vinegar, Miscellaneous—Inspection and analysis of	298
STATE FOOD LAWS	10
Adulteration—Definition of	11
Butter—Anti-color law	15
Butter—Imitation	14
Butter—Labels for packages	12
Butter—Manufacture and sale of substitutes	15
Butter—Penalty for adulteration	16
Butter—Process	17
Candy	19
Candy—Poisonous	21
Canned goods	21
Cans, vehicles, etc.	12
Cheese—Penalty for adulteration of	13
Cocoa and chocolate	21
Cocanut—Prepared	21
Commissioner—Duties of	18
Commissioner—Report of	19
Commissioner—Salary of	19
Cows—Diseased	11
Distillery waste	12
Extracts	21
Fines	20
Foods—Analysis of	18
Foods—Definition of	13
Foods—Mix, color, stain or polish	13
Food Commission—Organization of	18
Fruits	21
Grain—Coloring of	11
Guilty knowledge	14
Ice	21
Inspectors—Appointment of	18
Jellies and jams	21
Laboratory—Equipment of	19
Liquor	10
Meats	10
Medicine—Mix, color, stain or powder	13
Medicine	13
Milk—Adulterated	12
Milk—Diseased	11
Milk—From cows fed slops etc	12
Milk standards	12
Milk standards	17
Milk—Skimmed	12
Penalty for coloring grain	11
Penalties suspended	22
Repeal of laws	22
Rules adopted by the Food Commissioner	23
Samples—Furnishing of	22
State Analyst	18
State Analyst—Duty of	19
States' Attorney	19
STATEMENT OF PRINCIPLES	26
SUPREME COURT DECISIONS	28
Alabama Supreme Court decisions	30
California Supreme Court decisions	30
Colorado Supreme Court decisions	30
Connecticut Supreme Court decisions	31
Delaware Supreme Court decisions	31

Index—Concluded.

SUPREME COURT DECISIONS—<i>Concluded.</i>	PAGE
Illinois Supreme Court decisions.....	31
Indiana Supreme Court decisions.....	32
Iowa Supreme Court decisions.....	33
Louisiana Supreme Court decisions.....	33
Maine Supreme Court decisions.....	34
Maryland Supreme Court decisions.....	34
Massachusetts Supreme Court decisions.....	35
Michigan Supreme Court decisions.....	38
Minnesota Supreme Court decisions.....	39
Missouri Supreme Court decisions.....	40
Nebraska Supreme Court decisions.....	41
New Hampshire Supreme Court decisions.....	41
New Jersey Supreme Court decisions.....	42
New York Supreme Court decisions.....	42
North Carolina Supreme Court decisions.....	45
Ohio Supreme Court decisions.....	45
Oregon Supreme Court decisions.....	48
Pennsylvania Supreme Court decisions.....	48
Rhode Island Supreme Court decisions.....	50
Tennessee Supreme Court decisions.....	50
Texas Supreme Court decisions.....	51
United States Supreme Court decisions.....	52
Washington Supreme Court decisions.....	51
West Virginia Supreme Court decisions.....	51
Wisconsin Supreme Court decisions.....	52

UNIV. OF MICH.

MAR 19 1909

UNIVERSITY OF MICHIGAN



3 9015 06786 9894



